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United States
Department of
Agriculture

Food Safety
and Inspection
Service

Meat and Poultry
Inspection Technical
Services

MPI-2

Accepted Meat and Poultry Equipment

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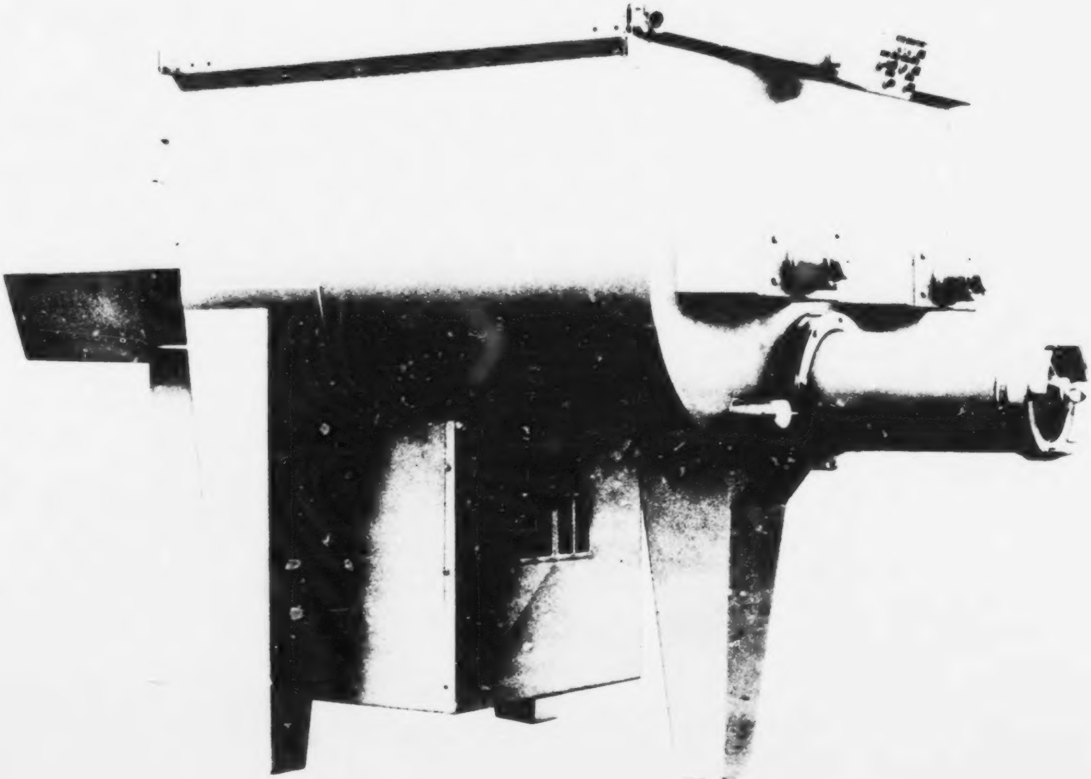

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INTRODUCTION

The Federal Meat Inspection Act and the Poultry Products Inspection Act authorize the U.S. Department of Agriculture (USDA) to require that the slaughter of animals and the subsequent processing of meat and poultry products be done in a sanitary manner. The Food Safety and Inspection Service (FSIS), the agency within the USDA responsible for meat and poultry inspection, administers sanitary requirements for equipment and facilities as one means of ensuring proper sanitation. These requirements are a primary reason for the high level of sanitation routinely practiced in federally inspected meat and poultry establishments.

EQUIPMENT ACCEPTANCE PROGRAM

The Equipment Review and Standards Branch; Facilities, Equipment, and Sanitation Division (FESD); Meat and Poultry Inspection Technical Services (MPITS), operates the Equipment Acceptance Program. This program is the basis for the fair and uniform application of requirements for the materials of construction and the sanitary design of equipment. Equipment shall be formally evaluated by the Equipment Branch before the USDA inspector will allow its use. This condition applies to new, used, modified and re-conditioned equipment. Equipment manufacturers who want to have their commercially available equipment listed in this publication must submit all information necessary for the formal review and evaluation. However, plant owners or operators are ultimately responsible for insuring that the equipment used in their establishment is USDA accepted.

The Equipment Acceptance Program focuses on correcting problems during the initial development of equipment instead of resolving problems which may result when improperly designed or constructed equipment is put into widespread use. This preventive mode of action benefits equipment manufacturers, food processors, USDA inspectors, and American consumers.

EXCLUDED EQUIPMENT

Equipment which was in place and in use prior to the creation of the Equipment Acceptance Program or at the time a state inspected establishment becomes federally inspected need not be formally reviewed and accepted provided the equipment is in a good state of repair and it can be operated and maintained in a manner acceptable to the USDA inspector in charge. Plants may transfer this equipment from one federally inspected establishment to another provided both establishments are under the same ownership. The USDA inspector in

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charge at the receiving establishment will determine if the transferred equipment is in a good state of repair and is installed, operated, and maintained in an acceptable manner.

EXEMPTIONS

The following categories of equipment need not be formally reviewed and accepted by the Equipment Branch if such equipment is installed, operated, and maintained in a manner acceptable to the USDA inspector in charge.

1. Simple hand tools.
2. Equipment used to prepare packaging materials.
3. Equipment used in transporting packaged goods.
4. Equipment used in inedible departments.
5. Central cleaning systems.
6. Utensil and equipment cleaning machinery.
7. Pails, buckets, etc.*
8. Pallets for packaged product.
9. Picking fingers.*
10. Tanks for fully finished oils.
11. Simple can openers.
12. Chutes, flumes, poultry hangback racks, supporting stands, and brackets.
13. Equipment used for storing, transporting, and refining rendered animal fats and vegetable oils.
14. Vegetable cleaning equipment (not applicable to spin type washers/dryers).
15. Insect control units.
16. Shipping containers.
17. Pressure storage vessels for refrigerants (not applicable to CO2 snow making equipment).
18. Water softeners, water heaters, water meters, and chemical dispensers.
19. Can and jar washers/cleaners.
20. *Dry* spice mixing equipment.
21. *Hot air* shrink tunnels.
22. Equipment for handling *live* poultry and meat animals.
23. Air and water filters.
24. Devices for measuring physical characteristics (temperature, pressure, etc.).
25. Casing preparation equipment.

* The product contact area of this equipment must be USDA accepted for chemical composition. See page 7.

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NON-EXEMPT CONDITIONS

1. Non-meat and non-poultry equipment - Equipment used to prepare a food product(s) that is not subject to the Federal Meat Inspection Act or Processed Poultry Inspection Act but will be combined into a meat or poultry product must be USDA accepted. Equipment used exclusively for non-meat or non-poultry items and located in separate processing areas need not be formally reviewed and accepted by the Equipment Branch. Furthermore, the standards commonly associated with meat and poultry equipment may not always apply to other types of food equipment.

2. Bakery equipment - Equipment installed in processing departments to prepare dough and crust for filling or fabricating operations must be formally reviewed and accepted by the Equipment Branch. However, equipment used in separate rooms for preparing bakery type items need not be formally reviewed and accepted. The USDA inspector in charge will determine if such equipment is constructed and maintained in a manner that will ensure the production of unadulterated products in a clean environment. The standards for meat and poultry processing equipment may not apply to all bakery equipment due to differences in daily cleanup procedures.

3. New establishments - Equipment intended for use in newly constructed establishments must be formally reviewed and accepted by the Equipment Branch if not previously accepted and listed in this publication.

4. Custom made equipment - Plant personnel may build their own equipment or have an outside contractor fabricate equipment for them. Even though it is custom made and not intended for resale, such equipment must be formally reviewed and accepted by the Equipment Branch. The same standards are applicable to custom made equipment as are applicable to commercially available equipment. In addition, the information necessary to review and evaluate custom made equipment is the same as that necessary for commercially available equipment.

Equipment manufacturers or brokers are sometimes not interested in securing USDA acceptance for their equipment. In such events, equipment is considered the same as custom made and establishment personnel are responsible for supplying all the information necessary for the review and acceptance by the Equipment Branch. Establishment operators should be aware of this responsibility before they purchase any equipment. Custom made equipment is accepted only for the submitting establishment and is not included in the list of accepted equipment.

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PROCEDURES FOR OBTAINING ACCEPTANCE

The acceptance of new, modified, or re-conditioned equipment for use in federally inspected meat and poultry establishments is a two step process. First, Equipment Branch staff officers evaluate the design and construction of equipment by reviewing assembly type drawings with correlated parts material lists. Then, if necessary, USDA inspectors review the inplant operation of equipment and report their findings to the Equipment Branch. Commercially available equipment is accepted and listed in this book if it is determined to be sanitary and complies with all relevant criteria in the Federal Meat and Poultry Inspection Regulations.

1. Review of drawings - Equipment manufacturers, distributors, or establishment operators must submit the assembly type drawings to:

U.S. Department of Agriculture
Food Safety and Inspection Service
Facilities, Equipment, and Sanitation Division
Equipment Branch, Room 2168, South Building
Washington D.C. 20250
(202) 447-7386

The complexity and specificity of the drawings will vary depending upon the complexity of the equipment. In general, however, drawings must clearly illustrate the main construction features in top, end, and side views. More complex equipment must be presented to clearly illustrate the product contact areas by cutaway or section and the manner in which these areas are made easily accessible for cleaning and inspection. In addition, each functional component may require separate, detailed drawings. Each submitted drawing shall, without exception, include a correlated parts material list. In addition to identifying the parts by name and/or function, the parts material list must also identify the materials used to construct that part. In particular, components which are painted, plated, or made of synthetic materials shall be indicated. By reviewing the drawings, the Equipment Branch will determine if the materials of construction are acceptable and if the design appears satisfactory and free of safety hazards. In addition, the Equipment Branch will determine if a trial installation is necessary.

2. Trial installation - Trial installation, or experimental use, is the time period in which USDA inspectors review the equipment during inplant operation and report their findings. Establishment operators must request, in writing, a trial installation of commercially available equipment. A written request for trial installation must include:

(1) the name and location of the equipment manufacturer,
(2) the exact name and exact model identification,
(3) the anticipated starting date for use of the equipment, and
(4) the length of the experimental period.

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The experimental use dates are flexible and can be extended by additional written requests. The Equipment Branch, however, may deny an extension if an unacceptable sanitation problem exists.

The Equipment Branch will review the inspector's report and decide to:

(1) accept the equipment,
(2) hold for additional reports from other federally inspected establishments,
(3) report any identified deficiencies to the manufacturer or plant and require modification, or
(4) reject the equipment.

The establishment operator is provided a letter stating that the Equipment Branch does not object to the continued use of accepted, custom made equipment.

For commercial equipment which is accepted:

(1) the establishment operator is provided a letter stating that the equipment is acceptable and
(2) the manufacturer is provided a letter which serves as the proof of acceptance until the equipment is listed in this book.

The letter of acceptance to the manufacturer is no longer valid once the equipment is listed. If the installation of equipment requires significant changes in the present layout, new foor plan drawings showing the equipment in its proper location must be submitted to the Facilities Branch within 30 days of the acceptance.

USE OF THE GUIDEBOOK

This book, Accepted Meat and Poultry Equipment, lists the commercially available equipment which has been formally reviewed and accepted by the Equipment Branch. New editions are periodically published for the use of USDA inspectors, equipment manufacturers, and establishment operators. Copies may be purchased from:

Superintendent of Documents
Government Printing Office
Washington D.C. 20402

When equipment is listed in this book, the manufacturer must guarantee that all future equipment with the accepted model identification is of the same design, construction, and materials as depicted in the submitted drawings and parts material list(s). Any modification to an accepted piece of equipment shall be submitted to the Equipment Branch for review. Failure to meet this criteria may result in the revocation of the acceptance. Moreover, all future equipment of the accepted design shall be constructed using good workmanship. The USDA inspector may reject the use of equipment of poor quality workmanship. Inadequate service and maintenance, substitution of materials, and faulty installation are also reasons an inspector may reject the use of accepted equipment.

Accepted equipment may, after a period of time, begin to show objectionable defects or faults which were not apparent when acceptance was authorized. The equipment manufacturer shall correct any serious problems otherwise the acceptance may be revoked.

The Food Safety and Inspection Service does not sanction the use in advertisements or promotional material of any shield, emblem, legend, or insignia indicating USDA acceptance of equipment. The only authorized reference to acceptance is in letters issued to applicants and in the List of Accepted Meat and Poultry Equipment. Inclusion in this list signifies the equipment complies with Meat and Poultry Inspection Program sanitary standards. It does not infer compliance with the Department of Labor's Occupational Safety and Health Standards.

Accepted equipment is alphabetically listed by manufacturer's name. The manufacturer's location (city and state) is included. This heading is followed by a listing of that manufacturer's accepted equipment with the corresponding model identifications. For example, an accepted shuttle conveyor (SC) with model numbers 1000, 1192, and 1293 manufactured by Acme Fabricators of Houston, Texas would be listed as follows.

ACME FABRICATORS
Houston, Texas
Conveyor: SC-1000, SC-1192, SC-1293

If these models were of the exact same design and construction (parts material) and differed only in size (eg., width, length), a single model identification could be used. This model identification would be:

ACME FABRICATORS
Houston, Texas
Conveyor: SC-....

The four dots would replace the four digits of each identification since these digits only reflect different sizes of the same conveyor. If these digits represent changes in the design or construction, then the listing would be the three separate model identifications initially depicted. Dots can be used to indicate differences in volume or capacity as well as dimensions.

NOTE: Manufacturers are responsible for notifying the Equipment Branch of any company name changes, mergers, and/or relocations. Without such notification, the Equipment Branch limits an acceptance

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to that equipment manufactured before the name change, merger, etc. Therefore, equipment manufactured afterward is not necessarily included under the acceptance. Furthermore, plant owners or operators shall not modify accepted equipment (either custom made or commercially available) without first notifying the Equipment Branch. Any modifications to accepted equipment for any reason voids the official acceptance by the USDA.

FREEDOM OF INFORMATION ACT

The Freedom of Information Act, 5 U.S.C., 552, provides that information in the possession of the Federal government must be made public upon request unless certain specified exemptions apply. One of these exemptions covers "trade secrets and commercial or financial information..." [5 U.S.C., 552, (b)(4)]. In order to protect the legitimate commercial interests of those submitting information to the Equipment Branch, the submitting party should identify all material considered to be either a trade secret or confidential commercial or financial information and supply a statement explaining why it is so considered. While this procedure will not guarantee that the information will be exempt from disclosure, it will ensure that the wishes of the submitting party will be given consideration in any decisions reached.

When the Equipment Branch receives a request for material identified as a trade secret or confidential commercial or financial information, the agency will notify the submitting party before disclosing the information. Questions concerning the Freedom of Information Act and its effect on the procedures of the agency should be addressed to:

Freedom of Information Coordinator
Food Safety and Inspection Service
Room 334 - E
U.S. Department of Agriculture
Washington D.C. 20250

CHEMICAL CLEARANCE (USDA ACCEPTANCE)

Equipment components such as conveyor belts, sealants, coated parts, paints, metal alloys, and plastics, if not previously USDA accepted, shall be reviewed and evaluated by the:

Product Safety Branch
Compounds and Packaging Staff
Food Ingredient Assessment Division (FIAD)
Science, FSIS, USDA
Building 306, Room 300, BARC-East
Beltsville, MD 20705

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The review, evaluation, and acceptance of materials is based upon the following information supplied to the Product Safety Branch.

1. A brand name, code, part number, or other designation which specifically identifies the material to be evaluated.

2. A description of the intended use of the material. For examples, direct or indirect contact; high temperature; low temperature; high pressure; high friction; etc. (Unless otherwise specified, belting material will be evaluated for direct contact).

3. The complete chemical composition of the material. Dyes and pigments should always be identified by the 5-digit Colour Index Constitution number or structural formula. All other major and minor constituents must be identified by proper chemical names. If the material is used in direct contact with food, the constituents should be listed by proper chemical name as appears in the appropriate Food Additive Regulations (Title 21, Code of Federal Regulations) or by reference to previous USDA acceptance. If a proprietary formulation is used as an ingredient of the material, that ingredient may be identified by its trade name and its manufacturer may submit the chemical composition to the Product Safety Branch in behalf of the component manufacturer.

NOTE: TECHNICAL DATA SHEETS, ADVERTISING LITERATURE, AND OTHER SIMILAR MATERIALS MAY BE USEFUL. HOWEVER, USDA ACCEPTANCE WILL NOT BE BASED SOLELY UPON THIS INFORMATION.

Chemical formulations disclosed to the Product Safety Branch are retained in a confidential file and used only to evaluate the chemical acceptability of the material. Although suppliers may submit information to the Equipment Branch, they are encouraged to submit this information directly to the Product Safety Branch.

Equipment manufacturers should be aware that compiling and evaluating all of the necessary information on chemical composition may be a lengthy, time-consuming process. Therefore, equipment manufacturers may want to consult with their component suppliers regarding USDA acceptance of materials prior to submitting equipment for evaluation.

ACCEPTABLE MATERIALS

Equipment shall be constructed of materials that will not deteriorate from normal use under the anticipated environment. Therefore, equipment in meat and poultry plants must be constructed of materials that will withstand the generally humid operating environment and high pressure, hot water cleaning with strong chemical cleaning agents. In addition, equipment surfaces shall be smooth; corrosion and abrasion resistant; shatterproof; nontoxic; nonabsorbent; and not capable of migrating into food product (staining).

The series 300 (18-8) stainless steel is acceptable for general use. Other series have been used for construction of meat and poultry equipment, but their use is limited because they tend to rust or discolor in certain applications. The abbreviation "S/S" is used throughout this publication to denote stainless steel construction.

Aluminum may pit and corrode when exposed to certain chemicals. When friction occurs between aluminum and meat or fat, a black oxide is produced which discolors the meat. Anodizing the aluminum does not eliminate this problem. Therefore, the use of aluminum is limited to applications where the metal does not contact the product or in which the product is suspended in water.

Surface coatings and platings may be used if the base material is nontoxic and rendered non-corrosive and the plating material is USDA accepted. Chrome, nickel, tin, and zinc (galvanization) platings will generally be acceptable for most appropriate applications. USDA acceptance of other plating materials and processes can be obtained from the Product Safety Branch. Surface coatings and platings must remain intact. If a surface coating or plating begins to peel or crack, the local FSIS inspector will disallow the use of the equipment.

Paints, cold galvanizing compounds, and surface coatings with characteristics similar to paints may be used if USDA accepted but not in or above the food product zone.

Plastics and metal alloys may be used if USDA accepted for the intended purpose and the physical characteristics are acceptable to the Equipment Branch. A representative sample of the material must be submitted to the Equipment Branch for evaluation.

Hardwood may be used for dry curing meat. In addition, solid (unlaminated) pieces of hardwood are acceptable as removeable cutting boards provided the wood is maintained in a smooth, sound condition and is free from cracks. Hardwood cutting boards must be the shortest dimension which is practical (preferably not exceeding 3 or 4 feet).

UNACCEPTABLE MATERIALS

Cadmium, antimony, and lead are toxic materials that cannot be used as materials of construction either as a plating or the plated base material. Lead, however, may be used in certain alloys in an amount not exceeding 5%.

Enamelware and porcelain are not acceptable for handling and processing food product.

Copper, bronze, and brass are not acceptable for use in the product zone. These materials may be used in air and water lines or for gears and bushings in component parts outside the product zone.

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Leather and fabric are not acceptable materials.

DESIGN AND CONSTRUCTION

1. Equipment shall be designed so that all product contact surfaces can be readily and thoroughly cleaned with high temperature, high pressure water and caustic soap solution. Components such as electric motors, electric components, etc., which cannot be cleaned in this manner shall be completely enclosed and sealed.

2. All product contact surfaces shall be visible (or easily made visible) for inspection.

3. All product contact surfaces shall be smooth and maintained free of pits, crevices, and scale.

4. The product zone shall be free of recesses; open seams; gaps; protruding ledges; inside threads; inside shoulders; bolts; rivets; and dead ends.

5. Bearings (including greaseless bearings) shall not be located in or above the product zone. In addition, bearings shall be constructed so that lubricants will not leak or drip or be forced into the product zone.

6. Internal corners or angles in the product zone shall have a smooth and continuous radius of one-fourth inch or greater. (Lesser radii may be used for proper functioning of parts or to facilitate drainage provided these areas can be readily cleaned).

7. Equipment shall be self-draining or designed to be evacuated of water.

8. Framework of equipment (if not completely enclosed and sealed) shall be designed to use as few horizontal frame members as possible. Furthermore, these components shall be rounded or tubular construction. Angle iron is not acceptable except as motor supports.

9. Equipment shall be designed, constructed, and installed in a manner to protect personnel from safety hazards such as sharp edges; moving parts; electric shocks; excessive noise; and any other hazards. Safety guards shall be removeable for cleaning and inspection purposes.

10. Welds shall be smooth, continuous, even, and relatively flush with the adjacent surfaces.

11. Equipment shall not be painted on areas which are in or above the product zone. (Other areas may be painted if the paint is USDA accepted).

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12. External surfaces shall not have open seams, gaps, crevices, and inaccessible recesses.

13. Where parts must be retained by nuts or bolts, fixed studs with wing nuts shall be used instead of screws to a tapped hole.

14. Gasketing, packing materials, O-rings, etc., must be nontoxic, nonporous, nonabsorbent, and unaffected by food products and cleaning compounds.

INSTALLATION

Stationary equipment or equipment not easily moveable (i.e., no casters) shall be installed far enough from walls and support columns to allow thorough cleaning and inspection. In addition, there must be ample clearance between the floor and the ceiling. If these clearances are not possible, then equipment shall be sealed watertight to the surfaces. All wall mounted cabinets; electrical connections; and electronic components shall be at least one inch from the wall or sealed watertight to the wall.

Major pieces of equipment shall be shown on approved blueprints before installation. Drawings shall be submitted within 30 days of acceptance for equipment which is initially installed on an experimental basis.

WATER USAGE

1. Water wasting equipment - Water wasting equipment shall be installed so that waste water is delivered into the drainage system through an interrupted connection without flowing over the floor, or is discharged into a properly drained curbed area. Waste water from cooking tanks, soaking tanks, chilling tanks, and other large vessels may be discharged for short distances across the floor to a drain after operations have ceased and all product has been removed from the area.

2. Protection of water supply - An air gap shall be provided between the highest possible level of liquids in equipment and a directly connected water supply line(s). The air gap must be at least twice the diameter of the supply side orifice. If submerged lines are unavoidable due to design considerations, then the equipment must include a functional vacuum breaker which will, without fail, break the connection in the event of water pressure loss.

3. Re-circulation of water - Equipment which re-circulates water as part of its intended function shall be equipped with sanitary re-circulating components if the water directly or indirectly contacts

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food product or the product contact surfaces. For examples, re-circulating pumps shall be accepted for direct product contact and piping must be easily demountable with quick disconnect mechanisms at each change of direction.

In addition, establishment operators using equipment or systems which re-circulate water must have written approval of a water re-use procedure. This approval must be obtained from:

Water Re-Use Committee
MPI Technical Services
Food Safety and Inspection Service
Room 1140, USDA - South
Washington D.C. 20250

4. Valves on drainage outlets shall be easily demountable to the extent necessary for thorough cleaning. Overflow pipes shall be constructed so that all internal and external surfaces can be thoroughly cleaned.

CLEAN-IN-PLACE (CIP) SYSTEMS

Sanitation procedures for CIP systems must be as effective as those for cleaning and sanitizing disassembled equipment. Only equipment which meets the following criteria may be cleaned in place. Any equipment or portions of equipment not meeting these requirements shall be disassembled for daily cleaning and inspection.

1. Cleaning solutions, sanitizing solutions, and rinse water shall contact all interior surfaces of the system.

2. All internal surfaces shall be either designed for self draining or physically disassembled for draining after rinsing.

3. Pipe interiors shall be highly polished (120 - 180 grit) stainless steel or some other acceptable, smooth surfaced material which is easy to inspect.

4. Easily removeable elbows with quick disconnect mechanisms shall be located at each change of direction.

5. All sections of the system shall be capable of being completely disassembled for periodic inspection of all internal surfaces.

6. All sections shall be available for inspection without posing any safety hazard to the inspector.

PIPING SYSTEMS

Piping systems used to convey edible product (including pickle

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solutions) shall be readily disassembled for cleaning and inspection. Pumps, valves, and other such components shall comply with the sanitary requirements for USDA acceptance. Piping systems must be designed so that product flow will be smooth and continous i.e., no traps or dead ends. Pipes must be either 300 series stainless steel or a USDA accepted plastic.

The above requirements apply to systems for conveying raw fat and to re-circulate cooking and frying oils. Black iron pipes with threaded or welded joints are acceptable for conveying completely finished, rendered fats. Continuous rendering is not considered complete until after the final centrifuge.

Pipeline conveying systems for aseptic processing and packaging shall comply with the requirements outlined in the Guidelines For Aseptic Processing and Packaging Systems In Meat and Poultry Plants. This publication is available from the Equipment Branch.

EQUIPMENT STANDARDS

The primary purpose of the Equipment Acceptance Program is to ensure that meat and poultry equipment is designed and constructed in a manner that it can be cleaned and inspected. When applicable, however, the Equipment Branch will impose any appropriate standards or agency requirements for operation and output.

Conditions of Use - The acceptance of equipment and the subsequent listing in this book is based on the assumption that the equipment will be used in accordance with all applicable regulations of the Food Safety and Inspection Service and/or any other governmental agency which may have regulatory authority applicable to the manufacture, distribution, and/or operation of the equipment. Furthermore, acceptance of equipment for sanitary design and construction must not be misconstrued as an acceptance of any processing or slaughter procedure(s). Acceptance by the Equipment Branch is contingent upon the appropriate use of the equipment as defined and/or limited by the Meat and Poultry Inspection Regulations. Procedures involving the use of equipment in a manner that deviates from its normal, expected use and/or the applicable regulations must be reviewed by the Processed Products Inspection Division or the Slaughter Inspection Standards and Procedures Division (as applicable).

In some cases, accepted equipment must be used only under certain specified conditions (i.e., conditions of use, 9CFR 381.53 and 308.5). For example, some slaughter equipment requires sterilization between use on each animal. Therefore, sterilizers must be provided in conjunction with the equipment otherwise the equipment is not acceptable for its intended purpose. These conditions of use appear in parantheses beside the listing of the accepted equipment.

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MAGNETIC TRAPS AND METAL DETECTORS

The extensive exposure of some products to metal equipment su grinders, choppers, mixers, shovels, etc., causes the possibility metal contamination. Magnetic traps have been found effective removing iron particles from chopped or semi-liquid products. However, these magnetic traps are not useful for removing nonmagnetic metals such as stainless steel or aluminum. There the use of electronic metal detectors is highly recommended fc sausage emulsions, can filling lines (especially baby foods), etc Metal detectors are usually installed so an alarm (either a bel light or both) is activated when a metal fragment is in the de zone. The production line should stop automatically when the detector is activated. Alternatively, some systems are arrange that the portion of the product containing the metal contamina is automatically removed from the production line.

The Food Safety and Inspection Service does not currently regu the use of metal detectors for normal production. The agency encourage meat and poultry plant operators to voluntarily use detectors whenever possible. The Equipment Branch reviews an evaluates metal detectors using the same sanitary standards ap to other types of equipment.

The sensitivity and reliability of metal detectors varies depen on aperature size, type of food product, frequency and method calibration, and numerous other variables. Since many of the involved factors are not related to the design of the unit itsel Equipment Branch does not currently classify metal detectors. However, the following classification standard is offered on a voluntary basis.

Classification*	Spherical Diameter	Type of Metal
A	1/32 inch	316 stainless
B	1/16 inch	316 stainless
C	1/ 8 inch	316 stainless
D**	---	---

---

*To test a metal detector, a metal sphere of the size and typ indicated (generally imbedded in an acceptable, non-metallic material) is passed through the center of the aperature. The detector must detect in at least 9 of the 10 pass throughs t qualify for the applicable classification.

**The "D" classification identifies those detectors which are either not sensitive to the 1/8 inch level or are installed in a manner that prevents testing in the described fashion.

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Conveyor Belts

Conveyor belts used in direct contact with food product must be moisture resistant and nonabsorbent. Cotton carcass belts must have the edges sealed with the same material as is used for the food contact surface. In addition, belting material must be chemically acceptable.

Jet-Vacuum Equipment

Equipment used for cleaning jars or cans shall have safety devices to indicate malfunction of either jet or vacuum elements. If necessary, vents to the outside shall be provided to control exhaust currents and to prevent dust and/or paper particles from being blown back into cleaned containers.

Hoses

Hoses used for product contact shall be accepted by the Equipment Branch. Rubber hoses or rubber-lined hoses are acceptable for water or steam lines where breakdown for cleaning and inspection is not necessary. Rubber and rubber-lined hoses are not acceptable for product contact or for re-circulating water into and out of product contact areas.

Pickle Line

Pickle lines shall be either stainless steel or some other USDA accepted material. If re-circulated, pickle shall be filtered and re-circulated through a system that can be disassembled to the extent necessary for thorough cleaning and inspection.

Smokehouses, Ovens

Smokehouses or ovens must be designed for easy cleaning and inspection of all inner and outer surfaces. Ducts shall be designed to be easily disassembled to the extent necessary for thorough cleaning and inspection. Spray heads for dispensing liquid smoke must be mounted below the level of the rails and trolleys. If liquid smoke is to be recirculated, the pump and pipelines must be of sanitary type construction. Liquid smoke cannot be recirculated if product is on rack trucks.

Screens and Filters

Screens and straining devices shall be readily removeable for cleaning and inspection and shall be designed to prevent incorrect installation. Permanent screens shall be constructed of non-corrosive metals. Synthetic filter materials shall be USDA accepted (for direct or indirect contact, as applicable). Filter paper shall be single service. Filter cloths shall be washable.

Asbestos is not acceptable for use as filtering material or for any other purpose.

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Ozone Producing Equipment

Equipment which produces ozone may be used only in coolers designated for aging meat. The ozone concentration in the air must be measured and recorded with appropriate devices and cannot exceed .1 ppm. Ozone generating equipment shall be turned off and the ozone permitted to dissipate before USDA inspections are performed.

Vent Stacks from Hoods

Vent stacks from covered cooking vats or hoods over cook tanks and CO2 equipment should be arranged or constructed so as to prevent drainage of condensate back into the product zone.

Ultraviolet (UV) Lamps

Ultraviolet lamps which generate ozone are restricted for use as described under Ozone Producing Equipment above. UV lamps which do not produce ozone may be used in any area provided shields are used to prevent exposure of inspectors to direct or reflected UV rays. Otherwise, rooms where unshielded UV lights are used shall be equipped with switches at all entry points so the units may be turned off before inspectors enter. These switches shall be identified with suitable placards such as "Ultraviolet Lights". Inspectors shall not enter areas where unshielded UV lights are burning because of possible damage to skin and eyes.

Heat Exchangers

Heat exchangers may be used to heat or cool product. Heat exchangers may also be used to heat or cool gasses or liquids which directly contact product. However, extreme caution shall be exercised to prevent contamination. Inspectors and plant personnel shall be alert to the following conditions and requirements.

1. Only heat exchanger media accepted by the Product Safety Branch (see page 7) can be used for applications involving food product. Common materials such as brine or ammonia need not be submitted for review. Under no circumstances can toxic materials be used.

2. Heat exchangers shall be routinely pressure tested to ensure that pinholes, hairline cracks, loose fittings, or other similar defects are not present. Presence of off-color, off-odor, and/or off-flavor may indicate leakage. Frequent depletion of heat exchange media may also indicate leakage.

3. Pressure on the product side shall be higher than the media side.

Inplant Trucks

Trucks used to transport product within the plant should be constructed of stainless steel. However, galvanized metal is acceptable provided it is maintained in a good state of repair and is

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regalvanized when necessary. Trucks should be free of cracks and rough seams. Metal wheels should be avoided as they cause deterioration of the floor surfaces. All trucks should have some means of affixing a tag. This can be accomplished by drilling two holes approximately 1 inch apart in the lip of the truck to accomodate string or wire.

Air Compressors

Compressed air may be used to directly contact product and/or product contact surfaces provided the air is filtered before entering a compressor and it is clean and free of moisture, oil, or other foreign material when contacting product or product contact surfaces. Lubricants and coolants directly contacting air shall be accepted by the Product Safety Branch (see page 7).

Compressed air storage tanks shall have a drain. Water and oil traps must be located between storage tanks and the point of use. Spent air must be exhausted in a manner to prevent product contamination.

Air directly contacting product or product contact surfaces shall be filtered as near the air outlet as feasible. Filters shall be readily removeable for cleaning or replacement and shall be capable of filtering out 50 micron particles (measured in the longest dimension). Air intake on votators shall also be filtered.

Product Reconditioning Equipment (for meat)

Product which is accidentally soiled may be cleaned on a separate, conveniently located wash table or sink. This wash station shall be properly equipped with sprays and a removeable, perforated plate to hold product off the bottom. The station shall be identified as a "product wash station" and cannot be used for hand or implement washing.

Electric Cords

Accepting the use of electric cords shall be based on both sanitary and safety considerations. Drop cords suspended from the ceiling may be retractable and used to connect portable equipment on an as needed basis if the cords are properly wired to the power source. Electric cords shall not be strung across the floor even on a temporary basis.

Electric Insect Traps

Electric insect traps may be used in edible product handling and storage areas provided the following conditions are met.

1. The equipment shall be made of acceptable non-corrosive materials.

2. The electrified components are either apparent or properly identified; insulated from non-electrified components; and covered

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with a protective grille to prevent electric shock hazard.

3. The equipment shall have a removeable shelf or drawer which collects all trapped insects.

4. The equipment is designed and constructed so that all dead insects are trapped in the removeable shelf or drawer. (Insects must not collect on the protective grille).

Removeable drawers or shelves shall be emptied as often as necessary. If the drawer or shelf becomes full of dead insects, then the fourth requirement above cannot be met so the equipment shall be rejected for use. Dead insects must be removed from the unit before they create an odor problem. They cannot be left in the unit as "bait".

Inedible Product Equipment

Containers for handling and transporting inedible products shall be watertight; maintained in a good state of repair (no rust or corrosion); and clearly marked with an appropriate identification. All inedible product containers in the plant shall be uniformly identified. Inedible product containers shall be cleaned before being moved into an edible products department.

Metal barrels, tanks, or trucks may be used for holding inedible poultry products in specially designated inedible product rooms. Alternatively, the containers may be stored outside the building provided the storage area is paved, drained, and conveniently located. These storage areas shall also be equipped with nearby hose connections for cleanup.

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A

A & J Manufacturing Company
ENGLEWOOD, COLORADO
Can Separator, AFC Series: 100-..

A.B.C. RESEARCH CORPORATION
GAINESVILLE, FLORIDA
Culture Dispenser: JB80GW

ABEX CORPORATION
COLUMBUS, OHIO
Meat Press w/Index Table: WT-12, WT-12G, WS-12, WS-12G, FH-20, FH-20G, FN-50

ABR FOOD MACHINERY INTERNATIONAL, LTD, OAKVILLE, ONTARIO, CANADA
Dicer: ABR
Sausage Link Cutter: Hy-Cut, C, D, & E
Vacuum Meat Tumbler: T-150
Ham Tumbler: HT-8

ACCUFLEX INDUSTRIAL HOSE, LTD.
GUELPH, ONTARIO
Hose: 106, 107 & 108

ACCU-RATE DIVISION OF MOKSNES MGS., INC. WHITEWATER, WI
Sanitary Dry Feeder: 612

ACURATE
WHITEWATER, WISCONSIN
Sanitary Dry Feeder: 1200 Series

ACCURATE METERING SYSTEMS, INC.
ELK GROVE VILLAGE, ILLINOIS
Electro Magnetic Flowmeter: IZI Series - 3/4", 1", 1 1/2", 2", 2 1/2" 3", 4"

ACME PACKAGING A DIVISION OF INTERLAKE, INC.
OAK FOREST, IL
Clipper Machine: "Silver-Lok" R73K3

ACRISON, INC.
MOONACHIE, NEW JERSEY
Blender: 350
Meat Feeder: 105-S-.-.
Volumetric Feeder: 1015-S-.-.
Volumetric Feeder: 101-S-., 130-S-

ADAM EQUIPMENT COMPANY
BELMAR, NEW JERSEY
"Adamatic" Revent Rack Ovens: 1X1 DFS 75/50, 2X1 DFS 75/50, Midi RM 1X1, 1X1DFS 100/60, 2X1DFS 100/60. 1X1 DFS 180

ADAMS INTERNATIONAL
SOUTH BELOIT, ILLINOIS
Baked Collette Machine: RF...

ADCO
SANGER, CALIFORNIA
Carton Machine: 15 D-SS, 15 E-SS, 15 F-SS, 15 D-EC, 15 E-EC, 15 F-EC

ADVANCE FOODS SERVICE
WESTBURY, NEW YORK
Tables: 91-...., 92-...., 40 Series and 90 Series, OB-Series
S/S Pans: 20 Series

ADVANCE WEIGHT SYSTEMS, INC.
GRAFTON, OHIO
S/S Scale: 200

ADVANCED FOOD SYSTEMS DIV. OF ACRALOC CORP.
OAK RIDGE, TENNESSEE
"Chub-Pak" Conveyor: 3712
Primal Overwrap Table: 93072-40
Saw Table:
Lug Racks: 13069
Landing Table: 93071
Infeed Table: 93068
Vacuum Pack Table: 9307-0
Bone & Fat Conveyor: B-3800
Trimming Conveyor: E-3808
3-Tier Boning Conveyor: AR-3814
Vacuum Nozzle: 3500
Vacuum Nozzle with Extension. 3500-A
Shrink Tunnel: 3602

AEW NORTH AMERICA, LTD.
DEERFIELD, ILLINOIS
Saw Roller Table: 900
Band Saw: AEW-350, AEW-400, AEW-900
Automatic Portioning Saw: APS-200

AFTEC, INC.
JEFFERSONVILLE, INDIANA
Thermodyne Cooker: THS-..

AGGIE BONING CORPORATION
ESTHERVILLE, IOWA
Boning Machine: Water Pressure 1

AIRCO CRYOGENICS
IRVINE, CALIFORNIA
CO2/LN2 Freezing Tunnel: KFT-...
CO2/LN2 Spiral Freezer: KF-..-...S
Spiral Cooker CC-28-8005

AIRCO INDUSTRIAL GASES
MURRAY HILL, NEW JERSEY
Dri-Pack Snow Dispenser: 285048, 24875
W/Evacuator: 285101
W/Exhaust Hood: 24875
CO2 Dri-Pak: 50 HX, 51 HP
CO2Snow Horn: 1.25, 3.75, 6.25X, 5H8X

- CO2 Snow Horn (Use with an acceptable hood and exhaust system): LVSH-7, EHS-..
- CO2 Tumble Freezer: 18X15, 18X20, 18X25
- CO2 Snowing System: 13628
- Liquid Nitrogen Freeze Tunnel: 420-6-67
- Dry Ice Pelletizer: P-250, P-500, P-1000
- "Kwick-Chill" Snow Hood 28-5460
- CO2 Injector (Bottom Mount): LV-D-2308966 B-2-286142
- Liquid Nitrogen Chilling Spray Manifold: C-1-309082 (Use with an acceptable hood and exhaust system.)
- CO2/LN2 Freezing Tunnel: KFT-...
- CO2/LN2 Spiral Freezer: KF-..-...S
- Spiral Cooker: CC-28-8005

AIR PRODUCTS & CHEMICALS, INC.
ALLENTOWN, PENNSYLVANIA

- Cyro-Quick Freezer: RP.-....-.C, R-...
- CO2 Snow Accumulator: CSA-...
- CO2 Snow Hood: CPS-...-...
- CO2 Tunnel Freezer: CP.-...-PO
- CO2 Snow Generator CSG-... w/Suitable Exhaust System
- Carbon Dioxide Snowing Hood (With Exhaust System): CBS-....-AL

AJINOMOTO USA, INC.
NEW YORK, NEW YORK

- Noodle-making machine: NM-100G, NM-100S
- Shaomi Machine: DEC-100S
- Chao-Tus Machine: DEC-100G
- Compact Wrapper w/Conveyor: 27
- Sliding Conveyor: 27-A

THE ALBERT COMPANY
YORBA LINDA, CALIFORNIA

- Patty Former: SM-101-1

ALBIN PUMP, INC.
ATLANTA, GEORGIA

- S/S Sanitary Pump: SLP-...

ALDEN ENGINEERING COMPANY
FOXBORO, MASSACHUSETTS

- Boning Conveyor: BC
- Fat Conveyor: BC-F
- Combination Boning Conveyor: BC-BF
- Wire Belt Conveyor: WB, WB-I, WB-V
- Feed Hopper: FH-B, FH-H
- Rotary Packing Table: MB-LS
- Conveyor: BC-B, ABC-B
- Vat Dumper: VD
- Mesh-Belt Conveyor: MB
- Inclined Cleated Belt Conveyor: CB
- Conveyorized Boning Table: BC-FB
- Lazy Susan Table: LS

THE ALEMITE COMPANY
TIMONIUM, MARYLAND

- Pump: 7846-A, 7846-6

ALFA-LAVAL
FT. LEE, NEW JERSEY

- Decanter-Centrifuge: CFSNX-...
- Heat Exchanger: P-5, P-14-RC, P-13, P-15, P-25, P-45
- Heat Exchanger, Swept Surface: HC-....-.-.-.
- Fund-A-Filter: Precoat A
- Surge Tank: S-....
- CVT Inducer Pump
- CC Fast Clamp Fittings
- Vacu-Therm: 800
- Plate Heat Exchanger: P141-HB
- Triple-Tube Heat Exchanger
- Decanter, Centrifuge: SNX-...
- Separator: AFPX-207-19S, CFPX-409, CAFPX-207XGV-19-60, AFPX-..., BRPX-...
- Contherm Scraped Surface Heat Exhanger: HC-....-S-.-N
- Hermetic Separator: BPB-209

ALGONA FOOD ENGINEERING COMPANY
ALGONA, IOWA

- Meat Core Sampler: 6-H-117
- Tripe Scalder: TS-101
- Vat Dumper: LD-302, LD-303 LD-304, LD-305
- Belt Conveoyor C1-..-.., C2-..-..
- S.S. Pack Table: 200
- S.S. Sausage Work Table: 210
- S.S. Sausage Stuffing Table: 220
- S.S. Belt Conveyor: 310
- S.S. Scaling Screw Conveyor: 400
- S.S. Product Feeder Screw Conveyor: 410
- S.S. Inclined Screw Conveyor: 420
- S.S. Slat Conveyor: 500
- S.S. Banding Conveyor: 510
- Hi-Lift Dumper: 600
- Vat Dumper: 610
- Skip Rail Dumper: 620
- S.S. Pickle Tanks: 700
- S.S. Casing Soak Tanks: 710
- Transfer Conveyor: 320
- Pack-Off Conveyor: 330
- Roller Conveyor: 520
- Spiral Conveyor: 910
- Tower Loader: 630

ALKAR, DIVISION OF DEC INTERNATIONAL
LODI, WISCONSIN

- Continuous Frank Processing Unit: CPS-1971
- Acid Application Tunnell: AA-71
- Brine Chill Tunnell: LCB-2, LBC-3, JT-0200, LBC-4-2, LBC-4-3

Brine Chill Unit: LBC-T
Brine Chill Unit (Test Module):
BTM-01
Liquid Smoke Tunnel: LS-2
Smoke Houses: Gas, Steam
Food Processing Oven: EO-75-
Continuous Bacon Processing
Unit: CB-5000
S/S Smokehouse Trucks: TR-.
Continuous Multi Purpose
Processing Unit: CMP-....

ALLEN FRUIT COMPANY, INC
NEWBERG, OREGON
Holding Tank: C-3741
Vibrating Transfer Conveyor:
VC-...., VC1-....
Vibratory Inspection Conveyor: D-5649
Inclined Belt Conveyor: D-3732
S/S Pork Skin Sizer: D-1529
Holding Tank: C-3741
Vibrating Transfer Conveyor:
VC-...., VC1-....
Vibratory Inspection Conveyor:
D-5649
Inclined Belt Conveyor: D-3732
S/S Pork Skin Sizer: D-1529

ALLEN GUAGE & TOOL COMPANY
PITTSBURGH, PENNSYLVANIA
Sausage Linker W/Cart 738:
Y, JY
Conveyor: A-10, A-12-2T

ALLEN MACHINERY
NEWBERG, OREGON
Tote Dumper: D-11401
Vibrating Aligning Conveyor:
11268
Conveyor: PB-1

ALLENTOWN WIRE PRODUCTS INC.
ALLENTOWN, NEW JERSEY
Wire Basket: Nylon, Type 11
Wire Baskets

ALL-FILL INC.
NEWTON SQUARE, PENNSYLVANIA
Filling Machine: Floor BM

ALLIED AUTOMATION
DALLAS, TEXAS
Sergeant Bagmaster: 400-FSR,
500-FSR
Sergeant-AG Stand: MPS, GPL/MPS
Sergeant-EA Stand: MPS, GPL/MPS
Sergent-L-Sealer: 1620-B, 1620-C,
LM-1620-B, LM-1620-C,
1620-C/GPL, LM-1620-C/GPL

ALLIED BAGGING SYSTEMS, INC.
DEER PARK, NEW YORK
Bag Loading Appliance:
W-260-LH-M

ALLIED RESINOUS PRODUCTS
CONNEAUT, OHIO
Cutting Boards: "BM",
Boos-Poly Plas

ALLOY EXCHANGE COMPANY
FORT WORTH, TEXAS
Continuous Chiller/Freezer
"HI Cube Slant" A, G, AG

ALLOY PRODUCTS COMPANY
WAUKESHA, WISCONSIN
Valves: Air Operated
In-Line Filters: 1 & 2
Square Feet
Sanitary Filter and Strainer:
5000, 6000
Pipeline Product Recovery Unit:
PR-50

ALLPAC, INC.
DALLAS, TEXAS
Horizontal Wrapping Machine:
M-Super, Super 7, 06,
Super 7-011
Form, Fill, and Seal
Machine: S-130-D

ALL-PAK, INC.
RIVERDALE, GEORGIA
Packaging Machine:
"Speedpak" Golden Nine

ALL-POWER INC
SIOUX CITY, IOWA
Vat Dumper: C-984
Incline Conveyor: B-101
Circular Cutting Knife: K-200
Ham Saw: K-121
Cutting Conveyor: RS-650
Belt Conveyor: RS-960
Hog Viscera Table: HV-333
Cutting Boards, "All-cut,"
"Tuff-cut"
s/s Beef Loading Bucket; L-900
(To be used with a suitable
loading device as determined by
the IIC.
S/S Jowl Roller JR-101
Plastic Flight Ham Can
Conveyor: CC-A-8 (For
Product in Cans or Trays)
Conveyor: SS-101
Smokehouse Sausage Truck:
ST-101
Boning Conveyor: PB-101-D
Ham Run-A-Round Conveyor:
RA-101
Cut and Boning Conveyor: PC501

ALPINE BAN-BAC, INC.
DENVER, COLORADO
Ultraviolet Unit: AP 60A, AP60B
(with GE Lamp G25T8)
Note: Lamp must be used in
accordance with Part 7, para.
7.16(b) of the Meat and Poultry Inspection Manual.

ALPS ELECTRO-AIRE INDUSTRIES
DALLAS, TEXAS
Sterilamp Light Fixture:
G-36-2A
Germicidal Lamp (For use w/
approved G4S11 or G8T5):
HU-32, HU-64

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Germicidal Lamp: 41-36-1&2, 41-36-2&4L
Note: Above lamps must be used in accordance with Part 7, para. 7.15(b) of the Meat and Poultry Inspection Manual.

W. F. ALTENPOHL, INC.
HIGH POINT, NORTH CAROLINA
Carrier, Chicken: DC-1
Carrier, Turkey: DC-IT
Carrier, Parts: DC-1, DC-1B
Carrier, Turkey, Spike: DC-IT
Air Weight Scale: AW, AW 10000-4
Carrousel Poultry Sizing Machine: 100
Carrier: C-1
Air Weight Box Packer: BP-1, BP-2
Turkey Sizing System: TS
Carrier: SW
2-Tier Poultry Carrier (2 hooks): DC-1-2
Neck Sizer: 100

ALTO CORPORATION
YORK, PENNSYLVANIA
Wire Red Belting: Wendway S/S
U-Bar Wire Rod Belting: Wendway S/S
Slat Link Belting (Packaged Product Only): Wendway S/S
S.S. Wirebelt Conveyor: A-...-115
S/S Spiral Conveyor: Helimatic

ALTO-SHAAM, INC.
MILWAUKEE, WISCONSIN
"Thunderbolt" Roasting and Holding Oven: ....TH-HD

ALVAC FOOD EQUIPMENT COMPANY
LONG BEACH, CALIFORNIA
Vacuum Packaging Machine: "Alva" I, "Alvac" II

A. M. MANUFACTURING COMPANY
DOLTON, ILLINOIS
Dough Divider and Rounder: S-300
Tor-O-Matic: 103-30-30

AMDEVCO ENGINEERING COMPANY
MANKATO, MINNESOTA
Versa Bander: 118

AMERICAN BILTRITE RUBBER COMPANY
BOSTON, MASSACHUSETTS
Conveyor Belts (Food Contact):
Boston-Packers FDA, Versabilt FDA, Boston Rubber 8-oz., Boston Buna-N 14-1z., Foodcron White & Tan FDA, Sanicron FDA
White, 2 & 3 ply: 58-9563-09, -13, -14, -15
Light Tan, 2 ply: 58-9563-10
Dark Tan, 2 3 ply: 58-9564-08, -09, -10, -11
Aqaurius - White I,II,III,IV. Tan I,II,III,IV, Green
Libra - White I,II,III,IV. Tan I,II,III,IV, Green.
Leo - White I, Tan I, Black I.
Conveyor Belt (Packaged Product Only): Duralift FDA, Roughtop FDA
Gemini - White I,II,III. Black I,II.
Taurus - Tan I,II. Black III, IV,V. Brown VI.
Scorpio - Tan I,II,III. Black IV,V.

AMERICAN BILTRITE (CANADA), LTD.
SHERBROOKE, QUEBEC
Belt (Food Contact):LNP..., LNP....
Belt (Packaged Product Only): TN..., TN....

AMERICAN BOTTLERS EQUIPMENT COMPANY
OWINGS MILLS, MARYLAND
Conveyor/Accumulation Table: CTC-2000, UTB-2000, OTC-2000 (For packaged product only.)

AMERICAN CAN COMPANY
GREENWICH, CONNECTICUT
Canco Closing Machines: 1-1A Western 422-IE-00, 400, 458-4DS, 400-4R2A, 410-4R2A, 410-4R2-EM, 410-4R2-S, 430-6R2-S
Canco Vacuum Closing Machines: #1 Pacific, #1 PUV Type B, #1 PUV Type BR, 00-6, 0-8A, 0-8C, #1 Hi-Speed, #1 Universal, 300, 300-B, 402-3V, 600-1UV, 601-1UV, 602-1UV, 810-1UV, 910-1UV, 1101-1UV, 1102-1UV, Callahan 226SV, Callahan 349SV-3
Canco Ham Press: 900-5A
"Mini-Mite" Packaging Machine: IPC
Bacon Cartoner: TUX-MK-2
Maraflex Packaging Machine: 725, 717-E, RF-16
Rigid Flex Packaging Machine: 727-E-Y
Infeed Conveyor: A-41
Poly Clip Machines: SCD,SCH,DCH, FCA,DCD,SCA
Packaging Machine: Bi-Vac-3
Rotary Meat Filler, Model No. 1
Closing Machine: 920-IUV, 08
Vacuum Packaging Machine "Dixie Vac" DV2400E, DV2400S, 2000, 100

AMERICAN CYANAMID COMPANY
SANFORD, MAINE
Cutting Boards: Acrylite
Edible Oil Storage Tank: Laminac, EPX-196

AMERICAN FOOD EQUIPMENT CO.
HAYWARD, CALIFORNIA
"Roto Pac" Lazy Susan Table: 300
Portable Belt Conveyor: 200 GM

S/S Brine Tank: 50
"AFECO" End Discharge Mixer: 510
Gondola Hydra Dumper: 15-C
Screw Conveyor: 150
S/S Incline Screw Loader: 610
Pack-off Conveyor: 110
Truck Dumper (to be used with 2-3K Accepted Meat Trucks Only)
"AFECO" Meat Tumbler. 175
Overlapping Paddle Mixer: 5100

AMERICAN FOODS MACHINERY CORP.
MEMPHIS, TENNESSEE
Salt/Spice Dispenser: 2S0
Spice Distributor: OM

AMERICAN HOECHST CORPORATION
FORT LEE, NEW JERSEY
Stuffer: Handtmann-VF-325
Linker: Handtmann-VA
S/S Lift Truck: NV-402

AMERICAN INDUSTRIES SUPPLY, INC.
NASHVILLE, TENNESSEE
Cutting Boards, Cut Rite Simona 2000

AMERICAN MACHINE CO., INC.
FOREST, MISSISSIPPI
Poultry Cut-up Conveyor: AMC-..
Poultry Cutter: AMC-520
Duck Rocker Scalder: L-100
Poultry Schackles: AM-180CU, AM-90CU, AM-240SEC, AM-99BP, AM-35BBP, AM-109TK, AM-900COM
Neck Skin Cutter 666

AMERICAN METAL FABRICATORS, INC
MARLOW HEIGHTS, MARYLAND
Double Flip Type Conveyor CC-100

AMERICAN METAL PRODUCTS INC.
CINCINNATI, OHIO
S/S Double Deck Conveyor: 6725-..-..., 6725-..-...

AMERICAN MICROTECH INC.
RACINE, WISCONSIN
Metal Detector: MD-..

AMERICAN PACKAGE MACHINE CORP.
BELLEVUE, WASHINGTON
Variopacker: VP-..-..
Patty Counter and Stacker: 120-4
Varowrap: P-..-.

AMERICAN GAS
DALLAS, TEXAS
Box Snow Applicator:AG-501-WD

AMERICAN PROCESS SYSTEMS, CORP.
WAUKEGAN, ILLINOIS
Blender: DRB-..
GURNEE, ILLINOIS
Ribbon Blender:SRB-...
Belt Conveyor: BC-100
Screw Conveyor: SC-100
Inclined Belt Conveyor: BC-110

AMERICAN ULTRAVIOLET COMPANY
SUMMIT, NEW JERSEY
Light Fixtures: G-25T8, G-30T8, WL-782-L-30, G-36TGL & G-64T5L w/Vycor Glass 7910
Germicidal Fixtures: WM-30-CL, WM-30-HL, CS-30-CL, WM-25-HL, CS-25-HL, WM-15-HL, CS-15-HL
Note: Above lamps must be used in accordance with Part 7, para. 7.16(b) of the Meat and Poultry Inspection Manual.

AMETEK
EAST MOLINE, ILLINOIS
Horizontal Pressure Leaf Filter: HSSF-...

AMF-UNION MACHINERY DIVISION
RICHMOND, VIRGINIA
"Glen" Mixer: 340-F-S & 340-F-D, 160

AMMERAAL, INC.
GRAND RAPIDS, MICHIGAN
Belting (Direct Food Contact): 2L046, 3T45 2LM046, 2T046, 1M026, 2M45, 2M046, 2T086, 1GM087
Belts (Food Contact): 1M086, 2M086, 3M046, 2T45
Belting (Fully Packaged Product): 2M047

AMOCO CHEMICALS CORP.
ST. PAUL, MINNESOTA
Plastic Freezer Spacer: FS-001

AMSCOMATIC INC.
LONG ISLAND CITY, NEW YORK
Meat Bag Loading Machine: 500-SB

JULIAN ANABO, INC.
TUSTIN, CALIFORNIA
Conveyor: FMC-...., BC-....
Screw Conveyor: SC-...., SCA-....
Tub Dumper: D-....
S/S Tables: TS-...., UT-....
Metal Detector - Conveyor: MDC-....
Truck: MV-....
S/S Mixer-Blender: MB-....
Blender: 1860

ANACONDA EQUIPMENT & SERVICE CO.
LOUISVILLE, KENTUCKY
Closing Machine: 2-B
Pack Foil Overlay Machines: 100, 300

ANCHOR FILM COMPANY
WEBSTER GROVES, MISSOURI
Plastic Neck Pins: W/Dow 456

ANCHOR HOCKING CORP.
LANCASTER, OHIO
Vacuum Sealing Machine (2 piston): D-650

Capping Machine: 45 HRSM,
36 HRSM
Straight Line Sealing Machine:
Series 4

ANCHOR INDUSTRIES
ST. LOUIS, MISSOURI
Automatic Lidder, AL-300X

ANDERSON BROTHERS MANUFACTURING COMPANY, ROCKFORD, ILLINOIS
Filling Machine: 627-3
Rotary Filler: 640

ANDERSON IBEC
STRONGSVILLE, OHIO
Hide Puller-Downward: AN-591

ANDERSON INSTRUMENT CO., INC.
FULTONVILLE, NEW YORK
Sanitary Gauges: Type S

ANETSBERGER BROS., INC.
NORTHBROOK, ILLINOIS
Meat Depositer: PMD,
Modified
Dough Sheeter: DS-B-..
Flour Duster: MFD 5005
Cross Roller: DR-7-..
Die Cutter: DC-270-..
Dough Trough: RT-1-24
Production Table: PC-...
Slitter Disc: SD-1-..

ANGELUS SANITARY CAN MACHINE COMPANY, LOS ANGELES, CALIFORNIA
Can Closer: 61-H, ..P-DF,
..P-MSLF, 60-L
"ACMA" Form-Fill-Seal Pouch
Machine: 722
"Mitsubbishi" Pouch Machine
MHI PF-15-S, P25-S
Pouch Filler: "MITSUBISHI"
PF-20D-S, PF-20D-LS
Closing Machine: 29P42
Dataweight Scale & Filling
Machine: ADW-211-PWS...

ANGER EQUIPMENT, INC.
BROOKLYN, NEW YORK
Meat Agitator: 2500

A-ONE MFG. COMPANY
SPRINGFIELD, MISSOURI
Belt Conveyor: A-10-12
S/S Chill Tank: A-293560
Poultry Cut-up Saw: A-334
Poultry Cut-up Conveyor:
A-..-..-..
Column Dumper: ...
S/S Vat/Combo Dumper: CBD

APACHE STAINLESS EQUIPMENT CORP.
BEAVER DAM, WISCONSIN
Stainless Steel Rotary
Blancher: 1610
Screw Conveyor: SC-12
Paced Ham Bone/Trim System:
PH-9000
Screen Conveyor: SC-14-18
Surge Hopper: LR-H-04
Hoppers: LR-H-26, LR-H-68
Portable Hopper: LR-H-10
Pump Dismantle Caddie:
LR-CAD-1
Belt Conveyors: BC-A,
BC-B
S/S Screw Conveyor: SC-10,
RSC-07
S/S Fat Cook Tank: 350
Thigh Trim Conveyor System: 3041
S/S Vat Dumper: LD-4000

A. P. V. CREPACO
CHICAGO, ILLINOIS
Separator: Horizontal
Evaporator: Plate
Centrifugal Pump: "puma"
Heat Exchanger, Plate Type:
HMBM, HMBL, HX, HXC, HXCB,
HXCS, WHXC, WHXCS, R50, HXL,
Series I, II, III, IV, SR 15/15s
and SR 35/35s
S/S Plate Heat Exchanger: R106
Paravalve: ./3A, ./SP
"Vertical Separator"
Evaporator: 1900
Plate Heat Exchanger: "Junior
Paraflow" series R405 & R86
Plate Heat Exchanger: HXU-6
Climbing and Falling Plate
Evaporator: Series 3
Falling Plate Evaporator: 10
Air Activated Diaphram Valve:
Series IV
Ice Builder
Poly Ties
(Air Operated) Valve: APC
Metering Head: CP
(Multi) Process Tank: Type PC
Rotary Pump: 640
Plate Heat Exchangers: W-2,
F-2, F-3, CXC, CXC-XC, SC,
MS, MS-IND
Process Tank: 11276, 11278,
11288
APC Plug Valve: K-11R
Centrifugal Sanitary Pump:
CP-..
Swept Surface Heat Exchanger:
BD, VT, HD
Continuous Deaerator Stuffer:
SD-....
Continuous Stuffer: S-....
Auger Feed Pump: AF
S/S Rotary Pumps: R Series,
U Series
S/S Tanks: OF, OC, OFA, OCA,
CF, CC, CFA, CCA
Holding Tank: FVJ/.M
Sloped Bottom Tank: OVS-....
Conveyor: CFH12-24
Food Blender: FB..
Food Blender W/Auger: FBA..
Air Activated Sanitary Valves:
C P Zephyr
Whipper/Chillers: KAC-...,
KMCP-...
Agitators: 2, 3, 4, 5, 1, 6
Vacuum Stuffer: VS-....
Liquifer: CLV-..., CLV-H-...
(Inside impeller and seal
will be removed daily for
cleaning and inspecting.)
S/S Ingredient Feeder: IF-...
Homogenizer: -DL-...

APV CREPACO
TONAWANDA, NY
Plate Heat Exchanger: SR25/25S
SR65/65S

ARCHITRONICS, INC.
GREELEY, COLORADO
Carcass Weight Printer: BP001-A

A. R. E. METAL FABRICATORS
LOS ANGELES, CALIFORNIA
Breading and Battering Machine:
BA-2

ARNOLD'S FOOD SYSTEMS, INC.
HOLYOKE MASSACHUSETTS
Cuber/Dicer: 102, 103

ARO CORPORATION
BRYAN, OHIO
S/S Pump: 650-406, 650-407,
650-606, 650-607

ARROWHEAD CONVEYOR CO., INC.
OSHKOSH, WISCONSIN
Rotary Top Table D-14534
Belt Conveyor BC-15409,
TTC-15407

ARR-TECH MANUFACTURING INC.
MOXEE, WA
Automatic Tortilla Counter
Stacking Machine: 32-234

ARTIC STAR REFRIGERATION CO.
FT. WORTH, TEXAS
Open Top Refrigerator: AS-11

ASEECO CORP.
LOS ANGELES, CALIFORNIA
Vibrating Conveyor: VCS-...,
VCH-...
Bucket Elevator: ALH-0, ALS-0

ASHLEY MACHINE INC.
GREENSBURG, INDIANA
Poultry Scalder: SS-30, SS-36,
SS-48
Gizzard Peeler: AK-4
Poultry Picker "Sure-Pick":
SP-30, SP-38

ASHWORTH BROS. INC.
WINCHESTER, VIRGINIA
Conveyor Belts (Food Contact):
True 1/2 X 1/2 Omni
Omni-flex, Omni-grid,
Prestoflex
Turn & Tangent Drive w/S/S
Shield/Guard: H & Y
Plastic Belt (Food Contact):
Prestoflex with Flights
Prestoflex Open Grid
Prestoflex Close Oval Grid
S/S Belt Balanced Weave:
B-18-12-8, B-24-20-14,
B-30-20-12, B-30-20-14,
B-30-20-16, B-36-20-12,
B-36-20-14, B-36-30-16,
B-48-32-16, B-48-48-16,
B-48-48-18, B-60-60-18,
B-72-62-1416
Balanced Weave Belts (Food
Contact):
CTB-18-16-16, CTB-30-24-17,
CTB-42-36-18, CTB-60-48-1820

ASI, INC.
HIGH POINT, NORTH CAROLINA
S/S Carrier: AC-T
S/S Shackle Cut-up/Weight:
AC-TC
S/S Selector Scale: AL-1.1,
AL-1.2, AL-1.3
Orbital Parts Sizing Machine:
AL-3

ASSOCIATED FOOD EQUIPMENT CO.
DALLAS, TEXAS
Continuous Fryer: 30-1-REC
Continuous Cooked Poultry Parts
Chiller: Mark II
Lung Guns: I, Profiteer II

ASSOCIATED METAL PRODUCTS, INC.
DALLAS, TEXAS
Automatic Feed Fryer: AM5000

ASTRO MFG. COMPANY
THEBES, ILLINOIS
Freezer Divider: "Astro-Spacer"
Plastic Pallet: B-4048

ATLANTA BELTING COMPANY
ATLANTA, GEORGIA
NCYC White PVC Belt W/T-Cleat,
ABCO PV120 CTYFS
White PVC Belt W/T-Cleat, ABCO
PV-100-RT
White Rib Top: PV-75
Belts (Food Contact):
ABCOWELD Cleated
3 Ply White Cleated Belt (Food
Contract): ABCOMOLD

ATLANTIC ULTRAVIOLET INC.
LONG ISLAND CITY, NEW YORK
Sterilamp: WL-782-L-30 (Lamp
must be used in accordance with
part 7, para 7.16(b) of the
Meat and Poultry Inspection
Manual)

ATLAS PACIFIC ENGINEERING CO.
EMERYVILLE, CALIFORNIA
Volumetric Filler: VF-..-...
Vacuum/Pressure Syruper:
HSVS-P-36

ATMOS
DIV. OF UNITED INDUSTRIES, INC.
CHICAGO, ILLINOIS
Smokehouse: SF-100

AUDUBON METALWOVE BELT CORP.
PHILADELPHIA, PENNSYLVANIA
S/S Belt, Balance Weave:
PB-18-12-6, PB-24-20-16,
PB-30-20-12, PB-30-20-14,
PB-30-20-16, PB-36-20-12,
PB-36-20-14, PB-36-30-16,
PB-48-32-16, PB-48-48-12,
PB-48-48-16, PB-48-48-18,
PB-60-60-18, PB-72-60-20

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AUTIO COMPANY
ASTORIA, OREGON
Meat Grinder: 1101GH, 601GHP, 801GHP, 1101GHP, 601GH, 801GH
Sanitary Pumps: 2 1/2, 3

AUTOMATED FOOD SYSTEMS
DUNCANVILLE, TEXAS
Stick Dog Fryer: PTL..., HOP
Corn Dog Sticker, Model HOP
S/S Piston Pump: 12
Stick Stacker: SS-1000
Vicous Food Pump: 123, 85
Blender: 200, 240

AUTOMATED PACKAGING SYSTEMS, INC.
TWINSBURG, OHIO
Bucket Type Conveyor for Chicken P-1000
Accu-Scale/Bagger System: 100/H-100
Poultry Harvesting (Cut-up) Machine: PHS-2000

AUTOMATED PROCESS SYSTEMS
ELK GROVE VILLAGE, ILLINOIS
Searing Oven: 100

AUTOMATIC HANDLING & FABRICATION
LAMBERTVILLE, MICHIGAN
Conveyor: SC-1, FC-1

AUTOMATIC INDUSTRIAL MACHINES INC., Park Ridge, New Jersey
"Flexifeeder" Conveyor: 50 100, 200, 300, 400

AUTOMATION CEG, INC.
ST. HUBBERT, CANADA
Percentage Injector: PI-1

AUTOMATION SUPPLY COMPANY
ARCADIA, INDIANA
Corn Dog Stick Machine: SM-150

AUTOPROD INC.
NEW HYDE PARK, NEW YORK
Sauce & Cheese Applicator: 90, 600, 300
Ravioli Machine: RV
Conveyor: DC-A, CO-F
Dough Sheeter: S-1
Filler: F..
Handpack Filler: VI-A4
Sauce & Condiment Applicator: MA, UO
Cheese Shredder: LS-G
Air-Operated Valve: E1-B
Transfer Pump: Z
Metering Pump: B
Hydraulic Pizza Cutting Press: PI
Lidding Machine: LI-AI
Automatic Pasta Shell Filling Machine: S.S.-.
Omelette Machine: CF
Cross Cut Splitting Saw: CO-D4

AVANTGUARD, INC.
MT. PLEASANT, UTAH
Platform Scale: 400-H

B

BAADER NORTH AMERICA CORPORATION
NEW BEDFORD, MASSACHUSETTS
Desinewing Meat System: 3.995
Deboning and Desinewing Machine: BA 696
Desinewing and Deboning: 695
Deboning Machine, BA696-217
Deboning Machine, BA696-218
Desinewing Machine, BA696-219
Weighing System Consisting of:
  Infeed Conveyor: 461
  Weigh Unit: 481
  Separator Conveyor: 460
Chicken Filleting Machine: 640

BADGER METER, INC.
MILWAUKEE, WISCONSIN
S/S Sanitary Meter: SPS.

BAG-A-THON PACKAGING CORPORATION
WESTBURY, NEW YORK
Bag-A-Thon Packer: 115SS, 16-66SS

BAKERS EQUIPMENT/WINKLER, INC.
ENGLEWOOD CLIFFS, NEW JERSEY
"M" Mixer: BE/W

BAKERY EQUIPMENT MANUFACTURING CO.
IRVING, TEXAS
S/S Wirebelt Conveyor: W-1, W-2
Belt Conveyor: B-2

BAKERY MACHINERY DISTRIBUTORS, INC.
BOHEMIA, NEW YORK
S/S Spiral Mixer: "ASTOR" ASP-...

J. W. BALL COMPANY
DALLAS, TEXAS
Tamale Wrapping & Cutting Machine: SS-182

BALDWIN BELTING INC.
NEW YORK, NEW YORK
White Nitrile NBR (Food Contact):
(Cotton carcass belts have edges sealed with approved sealant.)
  2 PE 60, 3 PE 90, 2 PE 90, 3 PE 135, 3 PE 135 CBS, 3 PHW, 2 PXHW, 4 PXHW, 3 PXHW, 2 PWTF, 3 PWTF
Tan PVC/NBR (Food Contact):
  2PT PVC, 3PT PVC
Black Nitrile (Food Contact):
  5P BLK
White Butyl (11R) (Food Contact):
  3 PW BTL
White Thermoplastic PVC (Food Contact):
  120 COS W
White Nitrile (NBR) (Fully Packaged Product Only):
  2 PWRT, 3 PWRT

BALTIMORE SPICE COMPANY
BALTIMORE, MARYLAND
Liquid Smoke Cabinet: CY9

BANDO CHEMICAL INDUSTRIES
CHICAGO, ILLINOIS
- Conveyor Belts (Direct Contact): SL-4U(W)F, SL-8U(W)F, SL-4U (W)FII, SL-8U(W)II
- Conveyor Belts (Packaged Product Only): SL-4PF, SL-8PF, SL-8PFII

BANGOR FOOD PRO./MACHINERY DIV.
BREEDSVILLE, MICHIGAN
- Conveyor: 1, 5, 6, 02, 03, 04
- S/S Tub/Base: 11
- Barrel Cart: 13
- Cardboard Inserting Machine: 12
- Sauce Depositor: 18

BARBEQUE KING COMPANY
MAULDIN, SOUTH CAROLINA
- Bake King Deck Oven:B-12-A

BARKER/FOOD CRAFT
NEW HOLLAND, PENNSYLVANIA
- Dual Cone Turkey Deboning Schackle: TDS2
- Single Cone Turkey Deboning Shackle: TDS
- Automatic Chicken Thigh Deboner with water knife: DMD-1C-WK-1

BARKER INTERNATIONAL, INC.
ATLANTA, GEORGIA
- Turkey Wetting Cabinet: ST-WC-1, 801GH
- Scald-N-Pick System (turkeys): TSSP-1070
- Straddle Picker "Gent-L-Flex" (Mounted): SF-1000 (Floor Mounted): SP-2000
- Scald-N-Pick System (Chickens): SSP-1070
- Giblet Chiller: Mark IV 1, 2, & 3 Barrel
- Hock Cutter: 5010
- Poultry Chillers (Paddle): Mark V-P, Mark VIII-P
- Poultry Chillers (Refrigerated-Paddle): Mark V-RP, Mark VIII-RP, Mark VI-RC
- Poultry Chillers (Auger): Mark VI-A, Mark VIII-A, Mark VII
- Poultry Chillers (Refrigerated-Auger): Mark VI-RA, Mark VIII-RA
- Carcass Chiller: Mark IV, Mark IV FWU-100
- Giblet Chiller (Single Barrel): Mark V-R-S
- Giblet Chiller (Double Barrel): Mark V-R-D
- Giblet Chiller (Triple Barrel): Mark V-R-T
- Gizzard Splitter & Peeler: 210-B, 210-B-1
- Poultry Scalders: SINGLE PASS SS-3-16, DOUBLE PASS SS-4-28, THREE PASS SS-3P-34, SS-3P-28, FOUR PASS SS-4P-34, SS-4P-28, SS-4-34
- = Eviscerating Shackle: VS-100
- Giblet Pumping System: GPS-C100
- Picker, "Flexomatic IV": FP-4
- Automatic Poultry Cut-up System: 6182
- Turkey Gizzard Machine: 210 BT Picker: RF-40000-..-.
- Picker: "Roto-Flex" RF-4000-..-.
- Picker, "Rotomatic": RP-.-..
- Picker, "Fin-Flex": FF-.
- Picker, "Fin-Flex VI": 6600 FF-VI
- Poultry Picker: Versa-Flex, Gent-L-Flex
- Automatic Lung Remover: SL-8000
- Automatic Poultry Killer: K-5150
- Neck Breaker: 6000
- Dry Offal System: 5200
- Continuous Flow Handwash Station: 5230
- Hip Operated Hand Wash Station: 5220
- Hand Activated Hand Wash Station (w/a suitable Pressure Regulating Device): 5210
- Hand Activated Hand Wash Valve (w/a suitable Pressure Regulating Device): 5099
- Inspection Trim Pan: 5330
- Water Rail: 15240
- Water Flushed Hopper Assembly: 528., 530.
- Conveyor: 75500
- Oil Sac Cutting Machine: 50700
- Bird Unloader: 6100
- Neck Skin Cutter: 7050
- "Hi Cube Slant" Continuous Chiller/Freezer: A, G and AG
- Turkey Head Puller: 5480
- "Hock-A-Matic" Hock Cutter: HAM-6
- Automatic Gizzard Splitter and Peeler: 480.
- Pre-Stunner: S-5100
- Post-Stunner: S-5110
- S.S. Sizing Bin: 1082
- Electronic Sizing Machines: "Weightronic" 9182L, "Weightronic" 9182M
- S/S Scalder: M-781
- Gizzard Harvester: GH-582

B-BAR-B, INC.
EXACT PACKAGING DIV.
SCHAUMBURG, ILLINOIS
- Automatic Filling Machines: 2015 MA, 4015 MMC

BARKLEY & DEXTER LABORATORIES, INC., FITCHBURG, MASSACHUSETTS
- Metal Detector: "Cleanline"

BARLIANT & COMPANY
CHICAGO, ILLINOIS
- S/S Meat Trucks: A38, A38A, H38, A37, A37R, H37, A36, A36R, H36, A35, A35R, H35, A34, A34R, H34, A33, A32, A32R, H32, A31, A31R, H31, A30, A30R, H30, A12, H33, A33R

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- Meat Former (w/o discharge conveyor): Medimat-A, Gigant-A
- Meat Former (w/discharge conveyor): Medimat-B, Gigant-B

BARRETT CENTRIFUGALS, INC.
WORCESTER, MA
- Centrifuge: 1101ES

THE BAXTER MANUFACTURING CO., INC.
TACOMA, WASHINGTON
- Table w/cutting boards, Risers on 3 sides: GC2-...-...
- Table w/cutting boards on both sides: GC4-...-...
- Table w/cutting board surface: GC3-...-...
- Table w/all stainless steel top & risers: AC3-...-...

BAUER BROS. COMPANY
SPRINGFIELD, OHIO
- Hydrasieve (for dewatering vegetables): 552-.., 552-1-.., 552-2-..

BAUER-REXROTH & COMPANY
LAPAZ, INDIANA
- Cut-up Conveyor: CPE-520
- Bagging & Boxing Conveyor: PAC-347
- Poultry Cut-up Saws w/stands: S-7311, SB-7311, BS-1500, BSD-1500
- Ice Disposer: ID-1800
- Dumping Table: DT-1400
- Ice Precrusher: ID-1500
- Giblet Sorting Conveyor: GSC-1100
- Giblet Shaker: GS-1000
- Poultry Sizer: SU-1700
- Bag Opener: BO-1600

BAY STATE CONTROLS CORP.
WORCESTER, MASSACHUSETTS.
- "Disc-O-Seal" Butterfly Valve: F6366-...-E10R51, F6666-...-E10R51

BEACON METAL PRODUCTS, INC.
CHICAGO, ILLINOIS
- S/S Wire Loaf Cage: 7754
- S/S Screens: Style AF, 907
- Ham Press: "Insta-Pres" IP-....
- Stack/Nesting Baskets: SHUR-TRAC SB-100, SB-110, SB-120 SHUR-TRAC SB-101, SB-111, SB-121

BEARDSLEY & PIPER
CHICAGO, ILLINOIS
- Blender: PRB-..

BEEHIVE MACHINERY, INC.
SANDY, UTAH
- Deboner Cooling System
- Poultry Deboner: BX-66, TC-968, AU-968, AU-1269, AUX-70, AU-4171
- Poultry Deboner: UAX-....
- Desinewing Machine (Boneless Meat Only): AU-9171
- Deboning Machines: AUX-72, AUX-968, AUXS-....
- Deboning Machines: AUX-.... S-76...., AU-...-.. AULS-...., AU6173
- Deboning Head: PSE-....-.., TSI-....-.., CP-....-..
- Deboning Head Jacket: TJ1-....-.., TJ2-....-..
- Pumps: 1445, BP-5, BP-7, 300-50
- Twin Screw Bone Cutters: BA-7X, BA-8X
- CO2 Mixers: ....-50
- "Alpina" Cutters: PB-50, PB-60 PB-80, PB-125, PB-200, PB-300, PB-500
- S/S Grinders: BGS-....-..., MGS-....-...
- S/S Auger: RF-...., EX-....
- Conveyor Model BC-...-...
- Pump Assembly Model EP-...-... EMP-....-..
- Extruding Die BED-..-....
- Deboner Assembly: AUXS-....-., AUX-SL-....-.
- Transfer Pump BP-...-....
- Conveyor Assembly: SC-....-..
- Deboner: RSTC-....-...
- Bone Cutters: BA-., BA-.., & BA-..-.
- Tissue Separating/Desinewing Machine
- Model: TSI-....-.. (Boneless Meat Only)
- Deboning Machine: SA-76.... RSTD-....-...

BELAM, INC.
DOWNERS GROVE, ILLINOIS
- Lifting Device: DKH-.
- "Bone-In" Pickle Injector: MIB., MIB.., MIB..S
- "Belam" Meat Massager: DK-..
- "Belam" Pickle Injector: MI., MI.S
- Lifting Device of Chute: DKHC-.
- Tenderizer: IT-.,PE-...
- Vacuum Ham Press: MP-.
- Boning Line Conveyor: BL-., BL-..
- Exit Conveyor: IT-.C
- Meat Slicer: 80K

BELSHAW BROTHERS, INC.
SEATTLE, WASHINGTON
- Deep Fat Fryer: AF-1
- Belts (Food Contact): BIC 1201
- Automatic Thermomatic Proofer: TM

BELTING INDUSTRIES
KENILWORTH, NEW JERSEY
- Belts (Food Contact): BIC 1201

BELT CONCEPTS OF AMERICA, INC.
SPRING HOPE, NC
Belt (Food Contact): POR 120/1TF, POR 100/2/TF, POR 150/3TF, POR 150/3/TB

BENCO MANUFACTURING CORPORATION
MILWAUKEE, WISCONSIN
Single Lane Processors: HBP-P-S
Dual Lane Processors: HBP-P-D

BENDE & SON SALAMI CO.
ADDISON, ILLINOIS
Sausage Cleaning Machine: MB1000-S, MB1000-T

BERKEL, INC.
LAPORTE, INDIANA
S/S Pan Scales: 400, 401, 405
Slicer: 180-FA, 180-D, 180-DA, 180-GS, 170-GS, 170-D, 808, 818, 170-FA, GT
(Heavy Duty) Slicers: 15 & 15A
Tenderizer: 703-B & D, 704, 704A, 703, 705
Saws: 56V-16, 51V-14, 55V-14, 56V-14, 51V-12, 55V-12, 56V-12
Bench Scale (with S/S Platform & with Stands): 1021 Series, 3001 Series, 26001 Series, 1...., 3...., 26....
Portable Scale (with S/S Stand): 1121 Series
Counter Scale (w/S/S pans): 172-221, 172-121
Digital Scales, 520, 530, 540, 511, 521, 531, 541
(To be used with Suitable Stand)

BERMEL INDUSTRIES
BRADLEY BEACH, NEW JERSEY
Link Control Separator: 70, 70A

BERRYVILLE MACHINE SHOP
BERRYVILLE, ARKANSAS
Cut-up Conveyor W/Belt Release and Washer: M-156, Bag Line Conveyor W/Belt Release and Washer: M-157, Double Belt Crossover W/Belt Release and Washer: M-158
Conveyor W/Belt Washer and Quick-Release Models: M-167, M-180, M-181-A, M-181-B
3-Belt COnveyor W/Belt Washer and Quick-Release: M-166

BEST & DONOVAN
CINCINNATI, OHIO
Heavy Duty Hog Splitter Saw: KS
Beef Carcass Splitter Saw: 120
Beef Carcass Splitter: Pacemaker, Pacemaker II
Super Duty Hog Splitter Saw: 750 & 760
Hog Splitter: IS-750 & IS-760
Dehider: Saturn I, "Magnum 1000-S"
Leg Cut-Off Saw w/Exhaust Deflector, Air Operated: 85
Rump Bone & Carcass Splitter Saw Combination: SL
Beef Breast Bone Opener Saw: L-Combination
Beef Rib Blocker & Ham Marker Saw: Mark II
"Red Streak" Primal Saws: 8-E, 10-E
"Tri-Purpose" Air Saws: 8, 10, 12
Pork Scribe Saw, Air Operated: AS4-P, AS5-P
Beef Scribe Saw, Air Operated: AS4-B
Cattle Dehorner, Hydraulic: Class IV
Hock Cutters, Hydraulic: HC-3, HC-5
Beef Splitter, Electric: 100
Beef Splitter w/Exhaust Deflector, Air Operated: 100-A
Brisket Saw, Electric: 250
Brisket Saw w/Exhaust Deflector, Splitter Saw: 150, 150S (Adequate sterilizing facilities must be provided. This will include a hot water hose with an adequate supply of 180° F. water.)
Hog Breastbone Opener Saw: Mark II
Air Hog Breastbone Opener Saw: AH
Hog Splitter Saws: 764, 766, 764IS, 766IS
Hog Head Cutter: E-24/HAD
Beef Rib Blocker and Ham Marker Saws: Mark IIS
Primal Cut Saws: "Red Streak" 8ES, "Red Streak" 10ES
Tri-Purpose Air Saws: 8S, 10S, 12S
Hand-Held Skinner: S-1011
Hog Breastbone Opener Saw: Mark IIS
Air Hog Breastbone Opener Saw: A-HS
Multi Purpose Saw:GT-30, GT-40
Beef Breaking/Ham Marking Saw: 9
Hydraulic Hock Cutter and Cattle Dehorner: E-24
Foot Cutter: E-22
Hog Splitter Saw: 770 Hydra
Hog Breastbone Opening Saw: 270 Hydra

BEST POULTRY MACHINERY, INC.
CUMMING, GEORGIA
Head Cutter: HE

BETTCHER INDUSTRIES
VERMILLION, OHIO
Power Cleaver: 39, 81, 220
Press: 70
Trimming Machines (Not to be used for trimming grubs, bruises, etc.): 500, 520, 850, 8803, 880B, 900, 1040, 1200, 505, 750
Trimming Machines: 350, 1400 (Not to be used for trimming grubs, bruises, etc.)

Trimming Machine: 620 (Not to be used for trimming grubs, bruises, etc.)
Air Operated Trimming Machines (Not to be used for trimming Air Operated: 275
"Band Splitter" Carcass grubs, bruises, etc.): 500Z, 520Z, 850Z, 900Z, 1040Z, 505Z, 750Z, 880ZB, 880ZS, 1000Z, 1300Z, 1400Z, 1500Z, (Not to be used for trimming grubs, bruises, etc.)
Dyna Form Meat Press: Series I, 75
Tenderizer: TR-2
Dipping Machine: 9A, 11A, 14A, 21A
Bone-In Tenderizer: TR-10B
Spray Tenderizer: ST 18-A, ST 24-A
Slicer: BH-15, "Slice-N-Tact"
Cutlet Former: CF-16
Conveyor: 624
Wizard Knife: 1000, 1300, 1500 (Not to be used for trimming grubs, bruises, etc.)
Cutlet Former: CF 10, CF 24, CF 34
Slicer: BH-14 "Slice-N-Tact", BH-20 "Slice-N-Tact" BH-15 "Slice-N-Tact"

BIGGER & JOHNSTON
CO. DOWNS, N. IRELAND
Sausage Filler: 40240 & 40241

BIRD MACHINE COMPANY INC.
SO. WALPOLE, MASSACHUSETTS
"Bird" Centrifuge LBSD-SS..x..
Centrifuge: BSVO-...-SX

BIRO MFG. COMPANY
MARBLEHEAD, OHIO
All Purpose Mill: 1520 SS
Tenderizer: PRO-9
Poultry Cutter: BCC-100, BCC-200
Frozen Meat Flaker: FBC-4800
Grinder: 1056, 542-48-52
Breaking Saw: 4436-11, 4436
Trim Saw: 22, 44, 3334
Tenderizer: XHD
Saws: 4436 Modified SS, 44 Modified SS
Automatic Feed Grinder: AFG-56
S/S Conveyor: 210
Automatic Feed Mixer-Grinder: AFMG-56, AFMG-48
Dual Loading Stuffing Horn: 48-52-56
Keeper Case Dual Loading Horns: 48-42-56-A, 48-52-56AS
Multiple Blade Chunk Sausage Cutter: 1000
Meat Choppers: 342, 812, 822, 1556, 6642, 7542-48-52
Automatic Loin Cutter: 44-680
Scraper Attachment (for all models of Biro's Power Cutters): MC
Stew Meat Cutter w/Transparent Hopper: PRO-10
Breaking Saw: 3334
Slicer: 31

BIZERBA INC.
EDISON, NEW JERSEY
Vacuum Packaging Machines:
Single Chamber - "REGINA" -.. "Regina" 2/63, "Regina" RC 63, "Regina" 100, "Regina" 2/100, "Regina" 2/100-S-310, "Regina" 2/140 (B14), "Regina" B-18, GM-....
Double Chamber - "Regina" RD-.., "Regina" RD-88-H-S, "Regina" B12
Slicer: A 330

B&J MACHINERY CO., INC.
DALTON, GEORGIA
"Leonard" Poultry Deboner: C

B&J SHEET METAL, INC.
TELFORD, PENNSYLVANIA
Tables: 1131S thru 1138S, 1131SG thru 1138SG, 1141S, 1141SG, 1145S thru 1147S, 1145SG thru 1147SG, 1169S, 1169G, 1172S thru 1183S, 1172SG thru 1183SG
S/S Smokehouse Truck: 1964, 1970
Galv. Smokehouse Truck: 1965, 1971
S/S Smokehouse Tree: 1967
Galv. Smokehouse Tree: 1968
Paunch Truck: 1158SG, 1159S

BLACK BODY CORPORATION
FENTON, MISSOURI
Continuous Oven: FBC4-25

G. S. BLAKESLEE & COMPANY
CHICAGO, ILLINOIS
Vertical Mixer (w/Chrome Beaters): CC-..D.

BLAW-KNOX FOOD & CHEMICAL EQUIPMENT, BUFFALO, NEW YORK
Screw Conveyor: SCR-..-SS-... SCS-..-SS-...
S/S Sanitary Drum Dryer: SSADD-..-...

G. S. BLODGETT COMPANY
BURLINGTON, VERMONT
Ovens: FA-100, FA-102, GZL-10, GZL-20, EF-111, EF-112, EZE-1, EZE-2
S/S Oven: RE-44

BLONCO
OAKLAND, CALIFORNIA
Vaccum Mixer: IMP-..., IMP-....

S. BLONDHEIM & COMPANY
OAKLAND, CALIFORNIA
Mixers: 1,000-10,000 LBS., 150, 250, 450, 700
"Blonco" Continuous Feed Grinder: Type I, Type III
Ham Tumbler: 700. 1200, 2500
"Blonco" S/S Screw Conveyor: 678..

"Blonco" Guillotine Decanner: DBA
Hi-Dumper: 168
Picklejector: SSP-2614
Twine Linker: RS-...
S/S Luncheon Meat Slicer: 2000
Scale and Conveyor: 1857
Tipper Casing Applier: 1055
"Alpina" Continuous Stuffer: 1010
"Blonco Risco" Stuffer: BR-....
"Blonco" End Discharge Mixer: 200ED, 5000ED
"Blonco" High-Speed Knife Grinder: 150, 170, 200
Vacuum Sausage Stuffer: "SAFOS" 2N/HP, "SAFOS" 2N/H

BLOOMER-FISKE INC.
CHICAGO, ILLINOIS
Auto-Trol Loader: Mark II, 1970
S/S Meat Molds: Round & Square
Liver Loaf Mold: Various Sizes
Portable Steam Cooker: 1970

BLOSSOM INDUSTRIES, INC.
CLEVELAND, OHIO
S/S Pump, RM-..., RO-...

BLUE CHANNEL CORPORATION
PORT ROYAL, SOUTH CAROLINA
Deboner: Harris

BLUEBIRD INC.
CHICAGO, ILLINOIS
Pearshape Ham Mold: BMA-1

PHILIP BOCK COMPANY, INC.
HAWTHORNE, CALIFORNIA
Filling Machine

BOCK LAUNDRY MACHINE CO.
TOLEDO, OHIO
Bock Centrifuge: FP-..-A

W. Y. BOGLE CORPORATION
WEST HARTFORD, CONNECTICUT
Belts (FOOD CONTACT)
2, 3, 4, 5 Ply White Nitrile-Heavy: FP-1
2, 3, 4 Ply Black Nitrile-Heavy: FP-2
3, 5 Ply White Nitrile-Standard: FP-3
2, 3 Ply White Dacron Nitrile: FP-8
2, 3 Ply White Dacron Butyl: FP-10
2, 3, 4 Ply White Teflon Nitrile: FP-13
2, 3 Ply White-Skimcoat: FP-14
2, 3 Ply Dacron/PVC: FP-15

BOLDT INDUSTRIES, INC.
DES MOINES, IOWA
Surge Hopper: SH-....
Conveyors: EC-....
Tables: RT1-...., RT2-....
Injector: FGM-..-..
Vacuum Blender: BB(V)-....
Blender BB-..-....
Screw Conveyor: SC-...., FC-....
Meat Sampling Drill: 1005

BONAR PLASTICS INC.
ADDISON, ILLINOIS
Poly Combo: 1509-A, 1509-B, 1014, 1015, 1044, 1050, 1054, 2010, 6010, 7010, 1010, 1040
Ingredient Bin: 2090-A, 1509-A
Ingredient Bin Lid: 2090-1

BONCOR, INC.
WESTFIELD, NEW JERSEY
Meat Massager: CM-..
Hydraulic Lifter Dumper: HLD-35
Mixing Vat 1800E
Vacuum Tumbler: PM-....1

BONNER & BARNEWALL
NORWOOD, NEW JERSEY
Belts (Packaged Product Only):
Pebbletop 2 ply, 3 ply,
Dacron Pebbletop 2 ply
Belts (Food Contact):
White Hycar COS 2 ply, 3 ply, 4 ply, 5 ply
Black Hycar COS 2 ply, 3 ply, 4 ply, 5 ply
Light Duty White Hycar COS 3 ply, 5 ply
Dacron-Teflon 2 ply, 3 ply
Dacron-Hycar 2 ply, 3 ply
Dacron-Butyl 2 ply, 3 ply

BONNOT COMPANY
KENT, OHIO
Cooking Extruder: 2 1/4

JOHN BOOS AND COMPANY
EFFINGHAM, ILLINOIS
Cutting Board: POLY-1000, POLY-2000, BO-CO Rubber
Tables: 70, KS, M, GMT, S-14, S-16, TC, TS

BORDEN CHEMICAL COMPANY
NORTH ANDOVER, MASSACHUSETTS
Carcass & Primal Cut Wrappers: CW, PCW, SW

ROBERT BOSCH PACKAGING CORP.
PISCATOAWAY, NEW JERSEY
Packaging Machine: MU with an acceptable filling device.
"Aluseal" Fill and Seal Machine: 740B
Flat Pouch Form, Fill, and Seal Machine: BML

BOYD CORPORATION
ELMHURST, ILLINOIS
Incline Conveyor: 104-2000-S, 104-2000-J
Incline Table Conveyor: 104-1000
Conveyor w/Air Gates: 104-8000A
S/S Wire Belt Conveyor: 104-3000
Roller Bed Conveyor: 104-2000-2S

Skoring Machine: 105-115
Special Feed Conveyor:
107-30032
Conveyor: 104-4000

BOYENGA & COMPANY
AMARILLO, TEXAS
Edible Surge Bin: ESB-1
Level Control Tank: EPSLC-1

MICHAEL R. BOYER
BRIGHTON, MICHIGAN
Ham Slicer: 618

BQP INDUSTRIES, INC.
DENVER, COLORADO
Plastic Tote Boxes, w/Lids:
NO......, NS......, SO......

BRAN & LUBBE, INC.
EVANSTON, ILLINOIS
Sanitary Pump: S-293

THE BRECHTLEN CO.
MT. CLEMENS, MICHIGAN
Sausage Looping Bucket: 001
Sausage Looping Bucket
Assembly: 002
Stuffing Horns: "Coffi" 001,
002, 003, 004, 005, 006

BRECON KNITTING MILLS, INC.
TALLADEGA, ALABAMA
"Brecon" Stockinette Machine:
711

BREDDO INCORPORATED.
KANSAS CITY, KANSAS
"Likwifier" Mixer: LDD-...,
LDDR-.., LDDW-..., LDDRW-...
LO..., LDT..., LDTW...,
LHW..., LHR..., LOR...,
LDDRHW..., LORW...

BRIDGE MACHINE COMPANY
PALMYRA, NEW JERSEY
Meatball Former: Titan 4, 4D, 5
5D, 1D, Titan B100.

Food Molder: Custom 150,
Custom 150HD, Crown 240,
Crown 240HD, Imperial 480,
Dumper: "Lift-Loader"
Imperial 480HD, Compac 100,
Compac 100HD
Spray Tenderizer Scorer
STS-24,
Cross Tenderizer: CS-12
"Accupat" Food Shaper: 3AP,
4ACS, DA
Conveyor Cuber: "Convey Cuber"
Cutlet Flattener: CF-12

BRIDGESTONE TIRE COMPANY, LTD.
TOKYO, JAPAN
Belt (Food Contact): Dura-Sani

BRIGHAM YOUNG UNIVERSITY
PROVO, UTAH
Product Shaping Device:
Colosimo

BRITTON MANUFACTURING
COLLEGE STATION, TEXAS
Electric Stimulator 350,
Koch-Britton 250
Low Voltage Stimulator: 75-LV

BROASTER COMPANY
BELOIT, WISCONSIN
Marin-Aider: 607-B
Dust-Rite: 606
Retort Separator: Polypropylene
Deep Fat Fryers: 1400E, 1400G,
1800E, 1800G, 1600

BROCO/ALCO
DIV. OF ALCO FOOD SERVICE
EQUIPMENT CO.
BELOIT, WISCONSIN
Deep Fat Fryer: 1600

BRODRENE GRAM A/S
VOJENS, DENMARK
Automatic Rotary Freezer: "RIA"-..

BROOKLYN HEIGHTS MACHINE CORP.
CARTHAGE, MISSOURI
Conveyors: FG-7-3690 & FG-7-36,
FG-7-3013, FG-7-3010,
FG-9-3017, FG-9-3018,
FG-9-306, FG-7-3090R,
FG-7-3090L,
Packing Table: FG-PT-369,
FG-PT-309, FG-PT-149
Flour Reclaiming System: 2274

BROOKS & PERKINS, INC.
LIVONIA, MICHIGAN
Tote Box: R1301W, R1305W,
R1307W, R1310W, R1315W,
R1319W, R1323G, R1323W,
R1324G
Tote Box Lid: R1311W, R1316W,
R1320W, R1326G
Storage & Shipping Drums:
R1212G, R1212W, R1225G,
R1225W, R1232G, R1232W,
R1245G, R1245W, R1250G,
R1250W, R1255G, R1255W,
R1231G, R1249G
Drum Lids: R1213G, R1213W,
R1226G, R1226W, R1256G,
R1256W, R1251W, R1251G
Bulk Containers: R1121GP,
R1123GP, R1119G, R1119B
Bulk Container Lid: R1122W,
R1124G, R1120G

ARTHUR S. BROWN MFG. CO.
TILTON, NEW HAMPSHIRE
Belts (Food Contact)
White (Cotton Carcass): L-415
White (Dacron-Cotton
Carcass): L-434 (Edges
sealed with acceptable
compound.)

WILLIAM BROWN COMPANY INC.
PHILADELPHIA, PENNSYLVANIA
Bone Chip Remover: 1167

BRUENDLER, A.G.
BUTTIKON, SWITZERLAND
"Conti-Cut" Cutter Mixer CVL/2
"Turbo-Cut" Emulsifier VL-G10-101-1
Emulsifier: "Turbo Cut" VL-G2, VL/3, VL-100, VJ-L55, "Mini-Cut" MVK

BUCKET ELEVATOR COMPANY
CHATHAM, NEW JERSEY
Corra-trough Belting: DA-1
Bucket Elevator (For Dry Product Only): V-4

BUCKHORN MATERIAL HANDLING GROUP
CINCINNATI, OHIO
Meat Dolly: 34-...
Plastic Meat Trays: 18-465, 18-467
Tote Boxes: 09-...
Tote Box Lids: 10-...
Meat Lugs: 01-..., 04-..., 07-..., 11-..., 17-..., 18-...
Meat Lug Lids: 02-..., 03-..., 06-..., 08-..., 15-..., 18-...
Meat Lug w/Drain Holes: 18-...
Bulk Containers: 22-...
Bulk Container Lids: 23-...
Plastic Drums: 21-...
Plastic Drum Lids: 21-...
Nest Pac Meat Lugs: 18-...
Net Pac Tote Bins: 18-524, 18-488

BUDD CO. POLYCHEM DIVISION
PHOENIXVILLE, PENNSYLVANIA
Rigid Plastic Belting (Packaged Product Only): SC-...
Rigid Plastic Belt "Mod-U-Flex": 35 (Packaged Product Only)
Rigid Plastic Belt "Mod-U-Grid": 36 (Food Contact)
Snap-on Rigid Plastic Belt: ...SC..., ...SC...., ...NSC..., ...NSC...., ...RC..., ...RC...., ...RCT..., ...RCT....
Belting (Food Contact): White Hing Chain 150 HRT-...
Plastic Chain Belt (for direct product contact): Model 200 PR

BUFFALO WEAVING AND BELTING CO.
BUFFALO, NEW YORK
Belts (Food Contact)
Golden Bison: S2W, S3W, S4W
Saniveyor: P-90, P-135, P-260, P-390
White Nitrile/Vinyl Polyveyor: D84W
Black Nitrile/Vinyl Polyveyor: D84B
Teflon Polyveyor White: D84W-Teflon
Servall White: C826W
Servall Black: C826B
Belts (Fully Packaged Product):
Golden Bison-Incline: LG3W

ROBERT F. BULLOCK, INC.
CONYERS, GEORGIA
Pork Skin Pellet Popper: 1200
Pellet Feed Hopper: 80
Cooking Oil Holding Tank: 80
Heat Exchanger: 4
Pork Skin Breaker: PSS-82
Pork Skin Cutter: PSC-83
Product Cart: PTC-500
Pork Skin Fryer: RDF-400
Pork Skin Rendering Cooker: 1200
Screw Lift: SL-83

B. H. BUNN COMPANY
LAKELAND, FLORIDA
Packaging Machine
Meat Tyer: M-10, M-16MR

BURDETT MANUFACTURING CO.
BRIDGEVIEW, ILLINOIS
Kettle: L600

BURFORD CORP.
DALLAS, TEXAS
Vertical Bag Tyer: VB2L, VB2R

T. J. BURNETT
MURRAYVILLE, GEORGIA
Breast Deboner: TB 150
Deboner: TBW-250
Thigh and Leg Deboner: GB-100

BURRELL BELTING COMPANY
SKOKIE, ILLINOIS
Belts (Food Contact): WB152F, WB153F, WB154F, Hygene 3, Hygene 5, WB152C, WB153C, WB154C, GB153C, BB153C, DS152C, DS153C, DS152TC, WB153TC, White Hycar WB152F-A, WB153F-A, WB154-A, WB152C-A, WB153C-A, DS152C-A, DS153-A, Hygene-3A, Hygene-5A, Green Hycar GB153C-A, Tan Koroseal 2 ply, 3 ply, White Koroseal 3 ply.
Smooth Polycool Tan
Smooth Super Polycool Green
White Polytek: DS92C, DS92RC, DS93C, DS93RC, DS92TC, DS93TC, P50C, P80C, SP93C
Belts (Food Contact): CC-60, 2C-100, SP-92C, SP-3

BUTCHER'S FRIEND PRODUCTS
DES MOINES, IA
Sausage Linker: 2001

B&W METALS COMPANY, Inc.
FAIRFIELD, OHIO
Meat Ball Cut-Off Machine: MB-1-22

C

CADILLAC PLASTIC & CHEMICAL
BOSTON, MASSACHUSETTS
Cutting Boards: w/Petrothene LB - 733, Plexiglas G Unshrunk

CALLAHAN AMS MACHINE COMPANY
DIV. OF VERMONT MARBLE CO.
PROCTOR, VERMONT
Closing Machine: 131V
Can Seamer: 127 1/2, 227-SV, 527-SV

CAM INDUSTRIES
KENT, WASHINGTON
Wrapping Machine: "Flowrap" A

CAMBRIDGE WIRE CLOTH COMPANY
CAMBRIDGE, MARYLAND
S/S Belt (Food Contact): Sani-Grid, 2688, CAMBRI-LINK
S/S Belt (Food Contact): B-48-52-18, B-18-16-12
S/S Belt (Food Contact): 1" x 1" Regular Duty Flatwire, 3/4" Pitch Cam-Grind
S/S Belts (Food Contact):
  1/2" x 1/2" True-Half Flatwire,
  1/2" x 1" Regular Duty Flatwire,
  1/2" x 1" Extra Heavy Duty Flatwire,
  1" x 1" Extra Heavy Duty Flatwire,
  1" Pitch Cam-Grid w/Mesh Overlay
S/S Balanced Betting: B-36-20-12, B-30-28-14, B-36-32-16, B-48-48-17, B-60-60-18, B-72-68-18
(Food Contact) CAM-Clean Plastic Belt: C-24
Cam-Clean Perforated Top Belt (Food Contact): 1696
Belts (Plastic) (Food Contact):
  Cam-Clean, Close Rib Cleat: 1665
  Cam-Clean, Perforated Top Cleat: 1704

CAMBRO, INC.
HUNTINGTON BEACH, CALIFORNIA
Containers: DAW08050, CYCOLACAH-100F
Can-Am Containers, Ltd.
Springhill, Nova Scotia
  Rectangular Pail and Lid: CA-6020

CAN-AM CONTAINERS, LTD.
SPRINGHILL, NOVA SCOTIA
Rectangular Pail and Lid: CA-6020
Meat Containers: CA-9600-.

CANRAD-HANOVIA, INC.
NEWARK, NEW JERSEY
Germicidal Lamp (Non-Ozone Producing): 24700-S (#94A1 Glass). The lamp must be used in accordance with part 7, paragraph 7.16(b) of the "Meat and Poultry Inspection Manual".

CANTRELL MACHINE COMPANY INC.
GAINESVILLE, GEORGIA
Poultry Killer: RW-1, MK-3
Drain Conveyor: DC-100-.
Poultry Chiller-Windmill Unloader: WV-100-
Cut-up Conveyor: CC-100
Belt Conveyors: TC-100-..-.. CC-100-..-.., FC-100-..-.., DD-100-..-..,TD-100-..-..
Horn Boning Conveyor: HBC-110
Boning Conveyor: HBC-100
Giblet Pump Diaphram: DGP-400
Giblet Elevator: GE-200
Packing Bin: PB-200
Stationary Table: ST-100
Giblet Pump: 001
KFC Cut-up Saw: CS-100
Eviscerating Shacklers: CSE-1, CSE-2, CSE-2-A
Picking Shackles: CSP-4, CSP-4-A, CSP-4-B
Picking Shackle, Combination Turkey: CSP-5
Gizzard Tumbler Washer: GW-700
Giblet Pump Air Operated: AGP-300
Lazy Susan Packing Table: LST-300
Parts Boning Conveyor: HBC-110-P
Table Top Conveyor Turns: TT-90, TT-180, TT-S
S/S Meat Carrier: MC-104
S/S Water Changer: WC-100 and WC-200
Wing Master: WM-400
Poultry Skinner: CFNS 100,
Breading Machine: CBM-300
Line Divider: LD-101
Dewaxer: DW-605
Viscera Harvester: EH-15, EH-20
Gizzard Defatter: DF-1
Poultry De-Icing Scale w/Platform
Hanging Bin: HB-1
Triple Deck Belt Conveyor: TD-200
Vat Dumper: HVD350, HVD350SS
S.S. Poultry Scalder: SS-200
Auger Chillers: CA-6-I, CA-8-I (Ice). CA-6-R, CA-8-R (Refrigerated)
Giblet Chillers: 101, 102, 103, 104
S/S Refrigerated Giblet Chillers: 101R, 102R, 103R, 104R
Vacuum Tumbler: VM-1
Adjustable Inspection Stand: AIS-1
Cut-up System: 85-1
  Consisting of-Wing Cutter: 06-04-01, Horizontal Bird Halving Machine: HM-651
  Leg Separator: LS-691
  Drumstick/Leg Unloader: 06-38-01
Eviscerating Machine:
  Apollo-72, Apollo IV, U80
  *Manual positioning of viscera for inspection

necessary. (Surfaces of machine contacting carcasses must be sanitized between each use with 180°F. water or solution of 20 ppm residual chlorine at point of use.)
Disc Pickers: JM-.., JMKD-..
Broiler Unloading Station 180°-. US-Z
Poultry Scalder: SC-1
Automatic Electric Waterbath Stunner: AS-Z (Water level must not exceed 1/4" depth above screen.)
Automatic Vent Cutter: VC-11 (Surfaces of machine contacting carcass must be sanitized with 180°F. water or solution of 20 ppm residual chlorine at point of use.)
Automatic Pre-Stomach Machine: PS-11 (Personnel must be provided to trim portions of digestive tract not removed by the machine and must be in addition to the auxiliary peeler.)
Reprocessing Station w/Chlorinator: S.T.-1
Broiler Unloading Station: AD-1, AD-Z
Neck Skin Cutter: MS-1
Automatic Opening Cut Machine: "Jupiter" 111 (Surfaces of machine contacting carcass must be sanitized between each use with 180° F. water or solution of 20 ppm residual chlorine at point of use.)
Automatic Gizzard Splitter: GS-111
Hock Picker: HP-1
Automatic Bird Bagger:BB-1, PM-80,
Screw Chiller 11: MSC-11
Inside/outside Final Bird-washer: BW-2
CO2 Tunnel: ZT-1
Weighting System: Mark 1 (Consisting of-Weighing Machine: HB-83, Line Clearer: LC-101, Weighing Shackle: WS-101)
Weight Distribution System: WG
Poultry Cut-up Saw: MSC-1
CD6000 Gizzard Harvester:
Neck Skinner: NS-1
Whole Breast Filleting Machine: BFM-681
Final Inside/outside (14 Unit) Bird Washer: F10-515
Scale and Packout Conveyor: SPC-682
Dewatering Tumbler: DT-2
Automatic Head and Wind pipe Puller: HP-2
"Graham" Automatic Neck Breaker: GANB-100
Automatic Eviscerator (Manual positioning of viscera for inspection necessary): Mark 4, Mark 5 (Surfaces of machine contacting carcasses must be sanitized between each use with 180°F. water or 20 ppm residual chlorine at point of use.)
Belt Conveyor: BC-050
Automatic Bird Unloader: ABU-313
Oil Sac Cutter: GAOS-200
Conveyor Saw Table: CST-113
Giblet Chiller: RAPGC-2, RAPGC-2R
Neck Skin Cutter: P-2000
Line Divider: GLD-300, GLD-300A, GLD-300B
Breading Machine: CB-80
Eviscerating Line Shackle: RBES-304
Kill Line Shackle: BKS-304
Picking Machine: CH-6/: CE-6/.
Automatic Poultry Killer: WAK-101
Hand Gizzard Peeler: 71RAP
Inside Outside Final Bird Washer: Mark II
Auto-Cone Breast Deboning System: CCGD1
Gizzard Harvester: M-1
Leg Processor: LP-1
Cone Deboning Wheel: CCBD1-5
Turkey Oil Sac Cutter: GAOS-200T. (If used prior to inspection station, surfaces contacting carcasses must be sanitized between each use with 180°F. water or a solution of 20 ppm residual chlorine at point of use.
Cone Deboning Wheel: CCBD-T (Suspended from ceiling).
Neck Skin Machine: NS-1001
Gizzard Defatting Machine: NGW-1C
Automatic Opening Machine: Mark III, "Mark" III-.. (Surface of machine contacting carcasses must be sanitized between each use with 180°F. water or a solution of 20 ppm residual chlorine at point of use.)
Breast Fillet Compressor: BFC-1
Front Half Portioning Machine: PFMBP-1A
Gizzard Tenderizer: GTM-100
Rear Processing Machine: PRPMLP-1A
Thigh, Drum Processing Machine: PTDPMLS-1
Automatic Parts Machine: APM-22
Automatic Cut-Up Machine: APM-22
Picking Machine: NP-../.

Saddle-Cut Machine: PSCM-HM-1-00
Automatic Wing Portioning Machine: 6000
Automatic Neck Breaker: "Mark" 16
Shackle: ICS-312-2
Automatic Breast Fillet Machine: 1200
S.S. Poultry Scalder: PSHE-4200
Over/Under Cone Deboning Conveyor: OU-CD-18
Giblet Wrap Machine: "STS"-3
Automatic Cropping Machine: ACM-510 (Surfaces of machine contacting carcasses must be sanitized between each use with 180°F. water or a solution of 20 ppm residual chlorine at point of use.)
Automatic Neck Breaker: ANB-505
Automatic Wing Portioner: 6000
Final Vacuum Machine: FCM-500

CAPITAL INDUSTRIES, INC.
SOUTH ST. PAUL, MINNESOTA
Plastic Meat Lugs With Lids: K-1, K-2

CARBONIC INDUSTRIAL CORPORATION
LOGANVILLE, GEORGIA
Freezer: Spiral (Acceptance applies to the conveyor only. Each installation must be reviewed by the Equipment Branch.) SF-...-..-..

CARBONIC INDUSTRIES CORP.
ATLANTA, GEORGIA
Supplementary Ice Maker: WC-..-..-..
CO2 Snow Hood: SH6-C1..., SH6A-C1....
CO2 Snow Hoods: 6C-...., 6AC-....

CARDINAL SCALE MFG. COMPANY
WEBB CITY, MISSOURI
Scales (w/ S/S Platform and a suitable stand): 2100 S/S, 2200 S/S
S/S Scales: EF-...-..S
Detecto Scale: OU-....
Checkweigher Scale: 102
Scale: PX-6, AP

CARDOX CORPORATION
COUNTRYSIDE, IL
S/S Freeze Cabinet: Zip-Freeze

CARDOX CORPORATION DIVISION OF LIQUID AIR CORPORATION
SAN RAMO, CALIFORNIA
CO2 Snow Hoods: 2164, 6164E, D-1-37-0524-61, J-100, J-200 JH-100, JH-200, JIH-200, 1-974-0004
CO2 Pelletizer: D-47650, H-300-SS, R-1000-2AL, R-300-SS
Ultra Freeze Tunnel: 1-55-003-.., 1-55-0001A-.., 1-44-0003-.., 1-55-003-.., 1-55-001A
Cyclone Snow Separator Hood:
DI-974-0006, Impactor & Box Nozzle
DI-974-0008, 0006 w/impactor Fl. Nozzle
DI-974-0019 0006 w/2 Impactors & Fl. Nozzle
DI-974-0018, 0006 W/2 Impactors & Box Nozzle
DI-974-0006
S/S Freezer Cabinet "Zip-Freeze"
Snow Horns
1-037-0509 (4½" Dia)
1-937-0015 (5" Dia)
1-937-0016 (6" Dia)
1-937-0017 (8" Dia)
1-937-0018 (10" Dia)

THE CARDWELL MACHINE CO.
RICHMOND, VIRGINIA
Vib-O-Vey Conveyor: VC-1472-1
Screening Conveyor: SC-283

CARNITECH A/S
(Koppens Industries)
STONE MOUNTAIN, GEORGIA
Column Loader: L-.., L-.. L-..-3US

J. A. CARRIER CORPORATION
BURLINGTON, MASSACHUSETTS
Filler Machine

CURRUTHERS EQUIPMENT COMPANY
WARRENTON, OREGON
Nu Pak Machine: "A"

CARSON INDUSTRIES
LAVERNE, CALIFORNIA
Combon Bin: Titan Super

W.R. CARY ENGINEERING, INC.
OZARD, MISSOURI
Carcass Washer: 7500

CASA HERRERA, INC.
LOS ANGELES, CALIFORNIA
Masa Extruder: C500-100
Corn Washer: C20100
Corn Grinder: C40100
Tortilla Oven: C70100
Cooling Conveyor: CC80000
Double Flour Tortilla Head: DFTH 60000
Tamale Extruder: XTC 500100
Double Flour Tortilla Elevator: DFTE 60500
Dough Mixer: M30100

CASHIN SYSTEMS CORP.
HAUPPAUGE, NEW YORK
Chitterling Chilling & Finishing Machine: C-300C
Checkweigher: 310
Bacon Weigher: 1027
Cardboard Dispenser: 1026

Takeaway Conveyor: 312
Weigh While Convey System: 1132
Heart Slasher Washer and Chiller
Chitterling Cleaning Machine: 44
Stomach Cleaning Machine: 88
Heart Slasher & Washer: C-200 H
Combination Deslimer, Scalder, Chiller: C-100S
S/S Inclined Conveyor: B-100
Slicer: PEC Series I, PE Series 2, PEC Series 3
Hold-Down Assembly for Slicers, 3508
Slicer: CCS-1
Manual Dispenser: 1125
2-Track Takeaway Conveyor: 1127-0001
Grader Interleaver System: 4027
Single Track Take-Away Conveyor: 1228
Continuous Feed Bacon Slicer: 3027
Semi-Automatic Bacon Press: 5000
Bacon Press (Automatic): Dan-D:5050

CASSO-SOLAR CORPORATION
ALLENDALE, NEW JERSEY
Solar Cooking Oven

CCI SCALE COMPANY
VENTURA, CALIFORNIA
S.S. Scale: .CD-...., HCD-20008
"S/S" Scale: LCD-...., HCD-.....

CENTENNIAL MACHINE CO.
GAINESVILLE, GEORGIA
Neck Skin Cutter: N-C921
Automatic Oil Sac Cutter: 301 (If used prior to inspection station, surfaces contacting carcasses must be sanitized between each use with 180° F. water or solution of 20 ppm residual chlorine at point of use.)
Automatic Neck Breaker: 401, 7615 (if used prior to inspection station, surfaces contacting carcasses must be sanitized between each use with 180° F. water or solution of 20 ppm. residual chlorine at point of use.)
Automatic Oil Sac Cutter and Poultry Killing Machine: 7661
Viscera Clipper: 740M
Packaging Conveyor: 7631
Deboning Conveyor: 7632
Parts Elevator: 7633
Opening Cut Machine: 301A (If used prior to inspection station, surfaces contacting carcasses must be sanitized between each use with 130° F. water or solution of 20 ppm. residual chlorine at point of use.
Poultry Killer: 205
Poultry Line Divider: 31, 32
Giblet Pump: 40
Poultry Shackle: 1000
Giblet Chiller: 500
Poultry Picker: 7601
Automatic Poultry Killer: 7660
Automatic Gizzard Machine: 720, 720M
Automatic Bird Unloader: 7650
Chicken Scalder: 7620
Belt Conveyor: 7630
Roller Drain Conveyor: 7640
Hock Cutter: 1600
Whole Bird Chiller: 7670
Chiller Unloader, Windmill Type: 7670A
Mechanical Lung Remover: MLR
Tumbler Washer: 7641
Automatic Poultry Eviscerator: 7684 (Manual positioning of viscera for inspection necessary. Surfaces of machine contacting carcasses must be sanitized between each use with 180° F. water or 20 ppm residual chlorine at point of use.)
Solenoid Activated Hand Wash Valve: 7685
Automatic Head Cutter: 7610
Head and Wing Scalder: 7624-A
Giblet Wrap Machine: 7690
Poultry Cut-up Shackle: 01
Neck Conveyor: 7697
Giblet Pump: 41
Poultry Parts Skinner: 720 M-P-S
Automatic Gizzard Feeding System: 7683
Crop Puller: 7686
Neck Puller: 7635
Counter Rotary Picker: 76-100
Halving Machine: 6500
Leg Processor: 7698
Front Half Cut-Up Machine: 7697
Gizzard Puller: 1-1956 (Surfaces of machine contacting carcasses must be sanitized between each use with 180° F. water or 20 PPM residual chlorine at point of use.)
Automatic Poultry Stunner: 7699
Note: (Stunner is not to operate without the perforated grill permanently installed in such a manner that the water level is 1/4 inch above the grill surface.)
Automatic Gizzard Spitter: 730

CENTRAL MARKETING, INC.
LAKEWOOD, COLORADO
Wiener Grill Scoring Machine: CM-3

CENTRICO, INC.
NORTHVALE, NEW JERSEY
"Westfalia" Separator: SA-...-...36-...., SA..-..-076, SA-...-...37-...,

SA..-..-177, SA-.-..-..., SA-...-..-..., SB-..-..-..., SC-..-..-...

CENTURY 21 MERCURY CORP.
ENGLEWOOD, COLORADO
Vent Cutter: Century 21

CERVIN ELECTRIC COMPANY
MINNEAPOLIS, MINNESOTA
Poultry Stunner: Stun-O-Matic
Vent Cutter: VC

CESCO MAGNETICS
ROHNERT PARK, CALIFORNIA
S/S Magnetic Traps: 103, 104, 105, 120
S/S Magnetic Sausage Traps: 190SS, 195SS, 196SS
S/S High Pressure Magnetic Trap: 150SS
S/S Magnetic Plate: "Sanitary"
S/S Magnetic Traps: "Magtrap" 105

C. E. INVALCO
TULSA, OKLAHOMA
Flowmeter: WS5-...., WE5-....
Sanitary Level Probes: D Series, B-07-J

C & F PACKING COMPANY
CHICAGO, ILLINOIS
Cryo-Compressed Extruder: BJ-100

C & G METAL PRODUCTS MFG. CO.
CHICAGO, ILLINOIS
Ox-Tail Washer

CGZ ALIMEC SPA
PARMA, ITALY
Ham Press: PEC/2SF

CHAD, INC.
KANSAS CITY, KANSAS
Beef Head Washer: HW-1000-1, HW-1000-2
High Pressure Hock Washer: HPHW-2000
Beef Carcass Washer: BW-1000, BW-2000, BW-1500, BW-4000
Hog Neck Washer: NW-1000
S/S Smokehouse Trees: Single Post 1, Double Post 2
Picnic Scrubber: PS-750, PS-1000
Hog Carcass Washer: HCW-1000
Hock & Front Shank Washer: HFSW-100
Foot Scrubber: FS-1000
Beef Foot Washer: BFW-1000 (Back up person required for inspection of finished feet)
Tripe Washer: TW-1000
Hog Neck Wash & Picnic Scrubber: NWPS-1000
Lamb Carcass Washer: SW-2000
Brush Type Hog Polisher BT-865
Hog Carcass Washer: HCW-2000 Consisting of: Hog Carcass Washer: HCW-1000, Hock/front Shank Washer: HFSW-1000
Beef Carcass Washer: BW-3000
Neck Wash/Picnic Scrubber: NWPS-1000
Beef Carcass Prewash Cabinet: CPW-1000 (To be used with an acceptable Quality Control Program approved by Slaughter Inspection and Standards Div. Technical Services)

CHALLENGE-COOK BROTHERS, INC.
INDUSTRY, CALIFORNIA
Vacuum Meat Tumbler: MP-10
Vacuum Meat Tumbler: MP-5
Vat Dumper: LD-20
Vacuum Meat Tumbler: MP-3, MM-..
Loading Chute: LC-3
Loading Device: LD-22, LD-1

CHAMPION MACHINERY COMPANY
JOLIET, ILLINOIS
Duo-Flex Mixers: 200DA, 300DA
Mixer: ".", 140

CHACE LEATHER PRODUCTS
FALL RIVER, MA
Belts (Food Contact): Betalon T07, T10, TT12, TT25, 2T25, 3T30,
Belts Food Contact: Betalon T 13/B, TT 18, T04
Belt Packaged Product: Betalon T05

JOHN CHATILLON & SONS
KEW GARDENS, NEW YORK
Hanging Scale: ..28ASDD-PL, 24ASDD-PL
Bench Platform Scale: BP..-PL-..T-SS, BP..-....T-SC, BP..-PL-...DT-SS, BP..-PL...DT-SC, all w/Stand Model BPMS
s/s Table Top Scales: "Favorite"

CHERRY-BURRELL ANCO/VOTATOR DIVISION
LOUISVILLE, KENTUCKY
(FORMERLY CHEMETRON PROCESS EQUIPMENT, CHEMETRON FOOD EQUIPMENT) ALLBRIGHT-NELL CO.)
Continuous Frank System: 1400
Head Flush Cabinet: Rotary, 731
Bacon Slicer: 827, 827-S, 827-CS
Pickle Injector: 991-B, 991-H, 992-E, 992-F, 1191-B
Hog Viscera Inspection Table: 736, 17-A (Sanitized with 180° F. water.)
Stationary Small Stock Inspection Table: 588
Gambrel Cord Cutter: 594
Gambrel Push-Off: 1194
Belly Trimming Knife: 1192
Grinder: 766
Sausage Meterine Device: 1023
Lard Measuring Filler: 1077
Saw: 102
Hide Puller: 1141
Stomach Inspection Ring: 861

Viscera Separating Table: 736-A
S/S Flight Conveyor Table: 844-F
Side Splitting Conveyor: 844-B
Continuous Vacuumizer: 1402-C-1
Lard Filler: 1077, 876, 877
Hog Scalding Tub: 779
"Anco" Cold Cut Stacker: 834
"Anco" Cold Cut Slicer: 832-S, 832-MS, 1432
Fat Wash Box: 21
Hog Neck Washer: 786
Tripe Umbrella: 45
Shoulder Cutter: 560
Beef Viscera Table: 1059 (Sanitized with 180° F. water.)
Small Stock Viscera Table: 17/94/850 (Sanitized with 180° F. water.)
Bacon Packing System: 828
Hog Cutting Conveyor: 842
Belly Roller: 787
Sausage Table: 277
Paunch Tables: 981, 982
Side Splitter Table & Pedestal: 797
Hog Head Conveyor: 851
Slicer: 827-C, 827-E
Cattle Jaw Puller: 480
Hog & Sheep Head Splitter: 562
Cattle Dehorner: 980
"Pneu-Draulic" Head Splitter: 1092
Hog Jaw Puller: 22
Pickle Injector (Bone-In): 1096
Hog Stomach Slimer: 860
Heart Slasher: 1185
Continuous Vacuumizer: 1402-C
Bacon Forming Press: 111-S. 1111-AS, 1211
Hog Dehairing Machine: 904, 905, 906
Rotary Meat Cutter: 635-A
Offal Washer: 971
Perforated Top S/S Tables: 1273 & 1274
S/S Top Tables: 1264, 1271 & 1272
S/S Tables (Portable): 1275
Tables: 844-D, 728-A, 728-B, 1271-A, 1271-B, 1267, 1273, 1265
Screw Conveyor: 1081E
S/S Smokehouse Tree: 422-S
Sheep Pelt Puller: 1187
S/S Vat: 1208
Hog Break-Up Table: 842-A
Belly Roller: 513
Stationary Boning Table: 751-A
Fat Hopper w/Auger: 1295
Hog Washer: 34
Boning Table: 844-E, 844-F
Conveyor: 1278, 1428, 1279, 1283
Take-away Conveyor: 1433
"Sepramatic" Mechanical Deboner: ANCO 1600
Paper Dispenser: 1427
Hog Head Workup Table: 1266
Hog Polisher: 774
Jowl Roller: 845
Lard Cool Roll: 210-S
Hog Stomach Table: 735
Gambrelling Table: 12
S/S Trimming Conveyor: 844A
S/S Auger Conveyor: 1282
S/S Chill Tank: 1221
Galvanized Chill Tank: 1222
"ANCO" 3-Track Take Away Conveyor: 1227
Bacon Pickle Injector, 1292-B, 1391-B.
S/S Edible Cooker: 1500
Bacon Press: 1411
- S/S Edible Cooker: 1500
- Slicing System: Model "Anco" 3000
- Consisting of:
  - Side Trim Knife: 3017
  - Continuous Slicer: 3027
  - Weight System: 3037
  - Carboard Dispenser: 3047
  - Checkweigher: 3057
  - Reject Conveyor: 3067
  - Make Weight Conveyor: 3077

CHEMETRON PROCESS EQUIPMENT, INC.

LOUISVILLE, KENTUCKY
Formerly Meat Packers Equipment
Ham Mold Unloader (Dual): 121
Ham Mold Unloader (Single): 120
Ham Former: 404, 408, 413, 414
Stuffer (Speed-King): 103
Rail Hoist (MEPACO): 510
"MEPACO" Formulating Scale Conveyor: 184-A
Loaf Mold: 807-PL, 811-SL
Ham Mold: 813-SH
Loaf Pan: 877
Loaf Truck: 218
Mixer-Blender: 170 (standard and vacuum)
Conveyor (Screw Type): 185, 185-TA
Loader (Screw Type): 105, 413, 415
Stuffer (MEPACO): 117
S/S Screw Conveyor: 173, 185-1, 185-11, 185-12
S/S Slat Conveyor: 175
Dual Mold Stuffer: 108-A
Stockinetter (MEPACO): 102
Boning Conveyor (MEPACO): 181
Belt Conveyor (MEPACO): 211-A
Dumper: 519
Mold Cover Press: 114, 112, 116, 126
Rotating Trays: 201, 238
S/S Landing Table: 130
Forming and Stuffing Machine: 106
Lift Dumper: 523
Loaf Mold Filler: 560
Tripe Washer S.S. 436
Sausage Meat Truck: 250
Ham Soaking Truck: 270
Soaking Tank: 272
Ham and Bacon Wrapping Table: 135
Wrapping Table: 136
Utility Table: 142
Sausage Stuffing Table: 150

- Stuffing Table (Streamlined): 151
- Stuffing Table (Conventional): 152
- Pumping Table: 160
- Boning Table w/Cutting Boards: 155
- S/S Surge Hopper: 526
- S/S Formulating Table: 179-T
- Dual Loading Forming and Stuffing Machine: 107
- Self Feeding Grinder Hopper: 525
- Surge Hopper: 524
- S/S Spice Mixer: 552
- Rotary Ham and Bacon Washer: 189
- Mold Cover: 807-SL-P, 807-DL-P, 813-SH-P, 813-DH-P
- Pickle Injector. 1591-B
- Bacon Press: 1411
- Loader Screw Type (Standard & Vacuum): 105
- Vacuum Stuffer: 105V
- Bacon Slicer: 827, 827S, 827CS

CHEMFAB
MATERIALS TECHNOLOGIES DIVISION
NORTH BENNINGTON, VERMONT

- Food Contact Belts: Series 400TCGF: 10, 14, Series 100 TCGF: 3, 5, 6, 10, 11, 14, 5 Flex. and 10 Conductive, Series 300 TCGF: 3, 5, Series 200TCGF: 3, 5, 6, 10, 14, Series TCGF: 2735, 6530, 8323, Series 100TCK: 5, 6, 8, 10
- Packaged Product: Series TCGF: 8430, 8915, 9013, Series TCK: 1589, 1590
- Microwave Belts (Food Contact): Series TCGF-8915, TCGF-9013, TCK-1589, TCK-1590

CHEMPRENE INC. DIV. WITCO CORP.
BEACON, NEW YORK

- Belts (Food Contact):
  - (Cotton carcass belts have edges sealed with approved sealant.) Fabric Codes (All Belts) - 2, 3, 4, 6, 15, 16, 23, 30, 34, 46, 60, 78, 79, 81, 90, 91
  - Surface Codes -
    - Nitrile (NBR White: 2, 3, 3A, 4, 4A, 9, 14, 15, 16, 17, 18, 23, 24, 31, 33, 34, 42, 47, 48, 49, 69# (#white only)
    - Nitrile (NBR) Black: SAME AS ABOVE
    - Nitrile (NBR) Tan: SAME AS ABOVE
    - Nitrile (NBR) Green: SAME AS ABOVE
    - PVC White: SAME AS ABOVE
    - PVC Black: SAME AS ABOVE
    - PVC Tan: SAME AS ABOVE
    - PVC/NBR White: SAME AS ABOVE
    - PVC/NBR Black: SAME AS ABOVE
    - PVC/NBR Tan: SAME AS ABOVE
    - Butyl (IIR) White: SAME AS ABOVE
    - NBR/Teflon White: 21
    - NBR/Teflon Tan: 21
    - NBR/Teflon Dark Tan: 21
    - NBR/Teflon Light Green 21
    - PVC (TP) White: 3, 14
    - PVC (TP) Tan: 3, 14
- Belts (Food Contac): CW-90-COS, CW-90-CBS, CW-120-COS, CW-120-CBS, GWH-1, GWH-2, UFB-1, UFB-2
- Belts (Fully Packaged Product): Surface Codes: 1, 5, 10, 11, 12, 13, 20, 37A, 46, 46A, 53 57, 57A, 58, 59, 60, 62, 65
- Belts (Fully Packaged Product): CW-90-N, CW-120-N, MNG-1

CHERRY-BURRELL CORP.
CEDAR RAPIDS, IOWA

- Thermutator (Heat Exchanger): 624-L, 624-S, 648-L, 648-S, 648-DE, 672-L, 672-S, 672-DE
- Super Thermutator - Swept Surface Heat Exchanger: 624-DE
- Flexflo Pumps: O-F, OH-F,
- Aro-Vac Flavorizer: AVAS-SH2, AVBS-SH2, AVA, AVB, AVC, NO-BAC MODELS B,C,D&E
- Air Operated Valves: Series 61, 62 & 68
- Air Operated Aseptic Valves: Series 91, 92 & 98 (with I, Q or threaded ferrules)
- Plate Heat Exchanger: EWMS, EI, EIS, ES, EUS, SXI & SXLAS
- Agitator, Longsweep: 1
- Agittor, Paddle: 2
- Agitator: 3, 4
- Homogenizers (Standard Sanitary): Steller Series-...
  - SS-....-VBR
  - SS-....-SGR
  - SS-....-TGR
- Homogenizers (Asceptic): No Bac Steller Series-...
  - No Bac SS-....VBR
  - No Bac SS-....SGR
  - No Bac SS-....TGR
- High Pressure Pumps (Standard Sanitary): S3 Series-...
  - S3 Series-....-VBR
  - S3 Series-....-SGR
  - S3 Series-....-TGR
  - HD6 Series 400
  - HD6 SS-....-VBR
  - HD6 SS-....-SGR
  - HD6 SS-....TGR
  - SP2, SP3, SSP, SFP
- High Pressure Pumps (Asceptic):
  - No Bac S3 Series-...
  - No Bac S3 SS-....VBR
  - No Bac S3 SS-....SGR
  - No Bac S3 SS-....TGR
  - No Bac HD6 Series 400

No Bac HD6 SS-....VBR
No Bac HD6 SS-....SGR
Thermomixer With Agitator Dual 5
Processing Vat: PV-50, PV-100
Scraper Agitator: 6
Butterfly Valve: 100-BV
Bridge and Cover Cone Bottom: EPCB
Bridge and Cover Flat Bottom: EPB, WPB
Dome Top Flat Bottom: EPD, WPD, SP
Dome Top Cone Bottom: EPC, SPC
Flexflo Pumps: 4AE-F, 4AEB-F, 4AI-F, 4AIW-F, 4AD-F, 4BE-F, 4BEB-F,4BI-F, 4BIW-F, 4BD-F, 4CE-F, 4CEB-F, 4CI-F, 4CIW-F, 4CD-F, 4AHE-F, 4AHEB-F, 4AHI-F, 4AHIW-F, 4AHD-F, 4BHE-F, 4BPEB-F, 4BHEB-F, 4BHI-F, 4BHIW-F, 4BHD-F, 4CHE-F, 4CHEB-F, 4CI-F, 4CHIW-F, 4CHD-F, 4APE-F, 4APEB-F, 4API-F, 4APIW-F, 4APD-F, 4BPE-F, 4BPI-F, 4BPIW-F, 4BPD-F, 4CPE-F, 4CPEB-F, 4CPI-F, 4 CPIW-F

BEST COPY AVAILABLE

CHESTER-JENSEN COMPANY
CHESTER, PENNSYLVANIA
Air Operated Valve: 782
"CJ" Cooker-Cooler: 70
Cook Tank
Walking Beam Chiller: T, T-.-.-....-.-.
Screen Tank: 450
Plate Heat Exchanger: HMF
Short Gas Flow Chiller: (For brine or water) .B-.-OT-.-..-..
Cooker-Cooler: 70SN100
Blender: 0-3
Brine Chill Tank: D_BC_S_._.., D_BC_D_._..
Hot Water Cook Tank: D_WC_D_._.., D_WC_S_._..
Chill Shower Tunnel: T_BS_D_._..,
T_BS_S_._..
S.S. Blender: 0-4
Plate Heat Exchanger: H-35-FS
Tumbler/Chiller: TC-..-..
Red Water Chiller: RW-
Rotary Strainer: RS-
Cooker: P-.-...

CHESTNUT RUN LABORATORY
WILMINGTON, DELAWARE
Soft Meat Attachment: .C

CHICAGO SPENCE TOOL & RUBBER
FRANKLIN PARK, ILLINOIS
Belts (food Contact):
White Hycar COS 2 ply, 3 ply, 4 ply, 5 ply
Black Hycar 2 ply, 3 ply, 4 ply, 5 ply
White Hycar 3 ply & 5 ply
Light Duty Dacron-Teflon 2 ply & 3 ply
Dacron-Hycar 2 ply & 3 ply
Dacron-Butyl 2 ply & 3 ply

CHIORINO
WILMINGTON, DE
Belts (Food Contact):
1M4-UO-U2, 2M8-UO-U2, 2M8-UO-V5

CHISHOLM-RYDER CO., INC.
NIAGARA FALLS, NEW YORK
12 Station Filler: CRCO
Hand Pack Filler: 800

CHOICE CUT CORPORATION
LOVELAND, COLORADO
Saw: 1000 (Acceptable table or stand to be provided by user.)

CHUBCO
OAKLAND, CALIFORNIA
Superflo Convectaire Oven: L-MP

CINCINNATI BUTCHERS SUPPLY
CINCINNATI, OHIO
Hog Viscera Inspection Table: 79
Pan Sterilizer: 142
Hog Polisher: 77-A
Hog Inspection Tables: 81 & 81A
Head Flush Cabinet: 138
Hog Head Work-Up Table: 137
Fat Wash Box: 85
Permeator: 246, 247
Scalding Tubs: 24, 25, 30, 131
Snout Puller: 95-US
Head Flush Booth: 5006-US
Heart Slasher & Washer: 1000-US
Hog Head Splitter: 126-US, 127-US
Beef Viscera Conveyor Inspection Table: 376-US
Grinder: Regular and Super-Feed, 525-US
"Boss" Rotary Meat Cutter: 470-U
"Boss" V-Type Scalder: 413-U
Hog Cutting Table: 161
Pluck Trim Table: 475
Meat Tree (8 Hook): 5-U
Mixer: 468V-US
Continuous Stuffer: 564-D
S/S Receiver: 710-U
Cattle Hoof Scalder: M-405-U
Hide Remover: 5023-U, 5023-AU
Trimming Table: 176-U
Tripe Inspection Rack: 444-U
Cattle, Calf Head Flush Cabinet: 416A-U
Automatic Hog Cut-down: 159-U
Belly Roller: 167A-U
Lazy Susan (Motorized): 5052-U
Power Toe Puller: 78-U
Umbrella Tripe Washer: 394-U
Head Stand, S/S Head Holder: 418-U
Offal Rack w/Drip Pan: 440-U
Stationary Visera Inspection Table: 107-U
Hog & Cattle Head Holder: 5032-U

Hog Hide Pullers: 1019U, 1019AU
"Boss" Excoriator, Stationary: 435-U
"Boss" Excoriator, Movable: 436-U
"Boss" Head Cheese Cutter: 541-S-U
Batch Type Hog Dehairers: 35A, 145, 150
Galvanized Sausage Cage: 482U, 483U, 547U
Galvanized Ham and Bacon Smoke Trees: 1A-U, 1B-U, 3U, 4B-U, 6U
Gambrelling Table: 68, 69, 71
Grinder: 534
Peck and Entrail Washer: "BOSS" 707
Dehairing Machine: "Jumbo"..
Jaw Puller: 96A
"S/S" Silent Cutter: 590

CINTEX OF AMERICA, INC.
KENOSHA, WISCONSIN
Metal Detector: MD-..
Metal Detector: Microsearch MiH....S, MiV....S, MiR....S, FeH....S, FeV....S;
(For Packaged Product Only)
Microsearch MiH....W, MiV....W, MiR....W, FeH....W, FeV....W
Conveyor: CS-2000

CIRCUITS & SYSTEMS INC.
EAST ROCKAWAY, NEW YORK
Scale: SSB

CIRCLE C INDUSTRIES INC.
OAKLAND, CALIFORNIA
Clipper: CCC, CCA, CHA

CIRCLE DESIGN & MFG. CORP.
SADDLE BROOK, NEW JERSEY
Packaging Machine: 4-160Q
Gravy Packett Machine: V-..H-.0

C & K MFG. & SALES COMPANY
CLEVELAND, OHIO
Stuffing Horn
Cutting Boards: "Zip-Lite" 500
Cutting Table: 2TT630
Zip-Tyers: MZT-...., MPZT-...
Cutting Table: ZTT-....,ZBT-...
Cutting Boards "Zip-Lite" Tan, Red

CLAMCO CORP.
CLEVELAND, OHIO
S/S Tables: 754-ST, 754-STP-14, 759-STP-15
Overwrap Machine: 75.L, 75.LS, 75.B, 75.S, 75.LP.., 75.CP..

J. L. CLARK MFG. COMPANY
ROCKFORD, ILLINOIS
Capping Machine: 1716

CLAWSON MACHINE CO.
FLAGTOWN, NEW JERSEY
Dry Ice Granulators: D-1-AG

CLEARR CORPORATION
MINNEAPOLIS, MINNESOTA
Lugger Buggy: ESU/LB

CLERMONT MACHINE COMPANY
BROOKLYN, NEW YORK
Sheet Former: VMP-ZA
Dough Skin Processor: A, MA-4500-6A
Dough Skin Transfer: A
Dough Skin Filler: A
Dough Skin Folder and Rolling: A

CLEVELAND/ALCO
CLEVELAND, OHIO
Kettle: KCM-...., KGM-..-F
Convection Steamers: .DSG..-QTSM..-.QTSM, .DSE..-QTSM..-.QTSM, .DSC..-QTSM..-.QTSM, .DSG..-QQTS, .-CKGM-...., .DG-..

CLEVELAND MIXER CORP.
STREETSBORO, OHIO
Mixers: S-A..., S-AD-..., S-FGBS, S-FGBM, S-FGB2M

THE CLEVELAND RANGE CO.
CLEVELAND, OHIO
Steam Cookers: .B..., .F..., .K..., .J...
Steam Cookers: ..-J, ...-.J, ...-..J, ...-...J, ...-K, ...-.K, ...-..K, ...-...K
Modular Steam Jacketed Kettles: KDM-..., KDM-..-T, .CS, .PS
Convection Steamer: .DS, .DS24-QQTS, .DS-.CS, .DS-.TS, .DS-.PS, .DS24-QTSM18-.QTSM, .DS24-.-QTSM, .DQTS-.CS, .DQTS-.TS, .DQTS-.PS, .DG, .DQTG, .DSG-.QTSM, .DSG..-QTSM..-.QTSM, .DSC-.CS, .DSC-.TS, .DSC-.PS, .DLG-.CS, .DLG-.TS, .DLG-.PS, .DQTLLG-.CS,.DQTLLG-.TS, .DQTLLG-.PS, .DE-..., .DE, ..DE, .DQTE, ..DLE, .DSE..-QTSM..-.QTSM, .DG-.., .DSE..-.QTSM, .DQTLE-.CS, .DQTLE-.TS, .DQTLE-.PS, .DSE..-QQTS, .DLE-.CS, .DLE-.TS, .DLE-.PS, .DSC, ..DSC, .DSC-..., .DSC..-QQTS, .DSC..-QTSM..-.QTSM, .DSC..-.QTSM, .DQTSC-.CS, .DQTSC-.TS, .DQTSC-.PS, ..DG, ..DS, .DQTSC, .DQTS, .DSG..-QQTS, ..DLLG, .DS-..., ..CKDM, .-CDM, ..-CKSM, .-CSM, ..-CKGM-...., .-CEM-.., ..-CKEM-..., .-CGM-...

CLIP-R-TI
CRESTWOOD, ILLINOIS
Clip-Cutter: DK-200
Clip-Cutter: TK-100
(To be used with acceptable stand)

Clipping Machine: BR-6010
Clip-R-Ti
Clipping Machine: BR-6010. BR-7010

C, L AND W EQUIPMENT CO.
THOMPSON POULTRY, INC.
IOLA, KANSAS
Plastic Kill Line Shackle (Natural Color): KL-1
Plastic Eviscerating Line Shackle: EV-1

CLOUDY & BRITTON, INC.
MOUNTLAKE TERRACE, WA.
Take-Away Conveyor: TC-001-SS TC-002-SS

CLYBOURN MACHINE COMPANY
SKOKIE, ILLINOIS
Bacon Packaging: IGP-6

COBON PLASTIC CORPORATION
NEWARK, NEW JERSEY
Transparent Tubing: Corbin N-23, Corbovin NBR

COLBORNE MFG. COMPANY
GLENVIEW, ILLINOIS
Fried Pie Machine: T-28000-K
Infeed Roller Closure Conveyor: LRC-12
Turn Over Machine: T-28400
Piston Filler: .
Rotary Filler: F-42
Rotary Pie Machine: RO-F-LA-E
Dough Portioner: ED
Single Head Filler: T-28050
Double Arm Dough Mixers: 180, 245, 360, 530
Dough Roller: DR-B
Pizza Dough Roller: P-..R, P-..L
Spiral "Helix" Filler: CSF-376-...
Transfer Conveyor: RTC-373-..
Pastry Conveyor Line: RT28850
Sheeter: T-1000
Dough Extruder: CDS-40100
Pizza Topping Line: RPL-41600 (Consisting of - Disc Dispenser, Conveyor, and Sauce Dispenser)
Transfer Pump: TP-342..
Debossing Conveyor: RSL-372..
Soft Pie Filling Machine: SPF1..

COLMATIC CORPORATION
LONG ISLAND CITY, NEW YORK
"Maxivac/Maxipak" Vacuum Packaging Machine: B-...
Automatic Pickle Injector WS-...
Vacuum Packaging Machine: "VACUMIT"-.....

COLUMBIA PRODUCTS CO.
SANTA ANA, CALIFORNIA
Meat Wash Sink

COMMERCIAL FILTER CORP.
LEBANON, INDIANA
Filter: Fulflo
Fat Frying Filters: 15944-FF30A48AFB, 15950-FF30A60AFB, 15941-FF36A72AFB

COMMERCIAL MANUFACTURING & SUPPLY CO., FRESNO, CALIFORNIA
Dewatering Shaker: 1841
Oscillating Feeder Conveyor: 4651

COMMERCIAL REFRIGERATION SYSTEMS, INC. DENVER, CO
"S/S Ice Making Machines: MF-1000 w/Ice Storage Bin: 4000

COMPRESSION POLYMERS
SCRANTON, PA.
Cutting Board: Protec:

CONAWAY PROCESSING EQUIPMENT COMPANY, SEAFORD, DELAWARE
Pinning and Dehairing Machine 105
Automatic Eviscerator: "Linco" 13-210 (Manual positioning of viscera for inspection necessary.)
Surfaces of machine contacting carcass must be sanitized between each use with 180° F. water or a solution of 20 ppm residual chlorine at point of use.
S/S Conveyors: 9001, 9002, 9003, 9004, 9005
Poultry Picking Machine: LA-12-270, LA-12-271 CT
Chicken Scalder: CLA-12-110
Turkey Scalder: TLA-12-110
Chicken Neck Slitter: CLA-13-330
Turkey Neck Slitter: TLA-13-330
Gizzard Processing Machine: LA-13-390
Automatic Head Remover; LA-13-130
Killing Machine: LA-12-050
Automatic Inside/Outside Final Bird Washer: LA 13-495
Automatic Opening Machine: LA 13-200
(Surface of machine contacting carcasses must be sanitized between each use with 180°F water or a solution of residual chlorine at point of use.)
Automatic Poultry Cut-Up Machine: 1(LA 16-9-999)
Wrap Giblet Packer: LA-13-450
Automated Lung Remover: "Linco" LA 13-485

CONSOLIDATED PKG. MACHINERY
BUFFALO, NEW YORK
Capem Line Capper: C-2-F

CONTAINER CORP. OF AMERICA
CAROL STREAM, ILLINOIS
Volumetric Filler: 65
Horizontal Carton Machine: HHC-CCA

CONTAINER CORPORATION OF AMERICA COMPOSITE CAN DIVISION
ST. LOUIS, MISSOURI
Nitrogen Gas Flush System CCAN-10-..

CONTAINER EQUIPMENT CORP.
CEDAR GROVE, NEW JERSEY
Carton Sealer: 3901HA
Semi-Automatic Cartoner: 40HA
Automatic Cartoner: 45HA, 50HA, 55HA

CONTHERM CORPORATION
NEWBURYPORT, MASSACHUSETTS
Heat Exchanger: Swept Surface H-...-H-.-., H-...-N-.-., H-...-S-.-., H-...-F-.-C, H-...-H-.-., H-...-N-.-., H-...-S-.-.

CONTINENTAL CAN COMPANY, INC.
CHICAGO, ILLINOIS
Closing Machine: 402-VOC-., 728 SVC, 334-CR-..., 216VCM-., 306/372-S-1, 738-HCM-1, 312-S-1, 590-HCM, 2004, 23-DS-4, 24-DS-., 220-VDS-., 318-PDS-., 400-SVC-., 405-SVC-., 450-HCM-., 449-HCM-., 2003-RCM-., 2004-RCM-., 2006-RCM-., 304-CR-., 304-CR-.R, 334-CR-.R, 334-CR-P.., 336-CR-., 318 PDS-.
Meat Filling Machine: 257-MFM-.
"CONOFRESH" Vacuum Packaging Machine: 3000, 4000, 6000, 9,000
Can Clincher: 81-C, 5-C
Lift Tilt Bagger: 101
Paddle Packer: MPA (To be used with product packed in water or brine only)
Capping Machine: VFLJG, VGLJG
Can Closing Machine: 42DS-5
Lab. Sealing Machine: 3000

CONTINENTAL CARBONIC PRODUCTS, INC., BEDFORD PARK, IL
Dry Ice Crusher: CCP1-1
S/S Dry Ice Crusher: Row1

CONTINENTAL FLEXIBLE PACKAGING
LOMBARD, ILLINOIS
"Swissvac" Retortable Vacuum Sealing Machine: DUO-...

CONTROL PROCESS, INC.
WEST CHESTER, PENNSYLVANIA
Conveyor: 752, 752-A
"Inter-Stack" Conveyor: 250

CONVEYORS & DUMPERS, INC.
PARK RIDGE, NEW JERSEY
Barrel Dumper: HD..C..G

COOKSHACK
PONCA CITY, OKLAHOMA
S/S Smoke Oven: 302, 202

COPOLYMER CORPORATION
TORRANCE, CALIFORNIA
Tank: Plastic

CORBETT ENTERPRISES, INC.
WEST HARTFORD, CONNECTICUT
Plastic Box: 48-B
Plastic Lid: 48-L

CORBITT INDUSTRIES
MIAMI, FLORIDA
Checkweigher Scale: SS-11-A

CORY ENGINEERING COMPANY
SEBASTOPAL, CALIFORNIA
Sanitary Hammermill (Disintegrator): M-., M-..

COUNTRY PLASTICS CORP.
FARMINGDALE, L.I., NEW YORK
Curing Vat: Plastic

COUPAX, S.A.
SELLES-SUR-CHER, FRANCE
"Express" Tenderizer, Model CE-2-100, CE-2-200

COZZINI MANUFACTURING CORP.
CHICAGO, ILLINOIS
Emulsion Mill: AR-901

C & R CUT-UP MACHINE COMPANY
CENTER, TEXAS
Poultry Cut-Up Machine
Turkey Back Stripper: B-3-T-1-2
Chicken Back Stripper: B-3-C-Z
Turkey Single Blade Cutter: B-2-2
Poultry Cutter: N-1-2, TB-5-2, B7W-S-2

CREAM CONE COMPANY
COLUMBUS, OH
Filling Machine: Big Drum VC-1, Big Drum VL-2
Filling Machine: "J"

CRESCENT METAL PRODUCTS
CLEVELAND, OHIO
S/S Instamatic Oven: CJ035E, 4935/34, CXO-4935-.
Welded Rack: 201-....
Roll-in Oven Rack: CXR-4935, CXR-4935-DA
Convection Ovens: (Gas)
CXO-140-SG, CXO-140-SG-P, CXO-141-F-SG
CXO-141-F-SG-P, CXO-141-M-SG, CXO-141-M-SG-P, CXO-142-SG, CXO-142-SG-P
(Electric) CXO-140-SE-208
CXO-140-SE-220/240
CXO-141-F-SE-208, CXO-141-F-SE-220/240, CXO-141-M-SE-208
CXO-141-M-SE-220/240, CXO-142-SE-208
CXO-142-SE-110/120, CXO-142-SE-220/240, CXO-142-SE-T-208,
CXO-142-SE-T-110/120, CXO-142-SE-T-220/240

CROWN CONTROLS CORP.
NEW BRENNEN, OHIO
Vat Inverter: B

C & S SALES COMPANY
CINCINNATI, OHIO
- S/S Tilt-Top Table: PWT-AFC-79
- Meat Wrapping Table: PWT-FP-25

CRYOCHEM ENG. & FABRICATION, INC.
BAYERTOWN, PENNSYLVANIA
- Tube Heat Exchanger: 3776

CRYO-CHEM, INC.
GARDENA, CALIFORNIA
- Automatic Loading Conveyor: 310 & 320
- Liquid Nitrogen Freezer: 2150, 3150, 4150, 6150
- CO2 Freezer: 10-10C, 2150/CO2, 4150/CO2, 6150/CO2, 3150/CO2
- Freezer: Tri-Dek-....
- Batch Freezer: BF-300-SD

CRYOGENICS CORP. OF AMERICA
DALLAS, TEXAS
- Liquid Nitrogen Freeze Tunnel: 101A-..-..

CRYOVAC DIVISION/W.R. GRACE AND COMPANY
DUNCAN, SOUTH CAROLINA
- Wicketed Bag Loader: 8188
  - Bagging Table: 8063, 8021
  - Loading Table: 8064
  - Taped Bag Loader: 8048-A, 8055, 8056, 8074, 8057, 8086, 8096, 8096-A, 8155, 8158, 8165, 8177, 8178
  - Pre-Dip Unit (Single Station): 8026-A
  - Air Blast Conveyor: 6684-A - 3, 4, 5
  - Roller Conveyor: 8023
  - Sealer-Cooler: 6345-B, 6345-A
  - Nozzle: 8060, 8061, 8065, 8066
  - Rotary Pack-Off Table: 6680
  - Vacuum Pouch Machine: 6250-B
- Hot Water Shrink Tunnel: 6536-C, 6536-D, 6536-E, 6536-F, 6536-G, 6543-B, 6543-C, 6543-A, 2900, 6570-A, 6570-B, 6570-C, 6570-D, 6570-E, 8152-1, 3045, 3072C, 106, 8152, 8152-1, 3072B, 6570E-SA1, 6543C
- Boxing Station: 2950
- Vacuum Packaging Machines: 6154-B, 6170, 6170B, 6170A, 8200-., 8200-B-1, 8200-B-2, 8210-., 8132, 8220, VS-44
- Conveyors: CA 1, CA 2, CA 3, CB 2, CC 1, CC 2, CC 3, CE, CF, CG, CH, PC, 2939-C, 8109, 8110, 8131-.., AC8210-111, AC8210-112
- Bins: BA, 2959
- Bag Rack: RA, 8022
- Boning Conveyor: 2937
- Bone Conveyor: 2946
- Table: 10052, 10050, TA 1, TA 2, TA 3, TB 1, TB 2, TC 1, TC 2, LA
- Boning Table: CD, 2940
- Cutting Table: 10051, 10054, 10133
- Shrink Tank, Ventilated: 6520-A
- Pre-Dip Tank: BB-2914-6
- Wrapping Machine: 2980
- Bag Loading Chute: 6659-A
- Sealer-Cooler; 6345-A, 3069C
- Vacuumizing & Clipping Machine: 8100, 8101, 8102
- 2-Station Taped Bag Loader: 8099
- Rotary Stacking & Bagging Table: 8098
- Slat Conveyor: 8097
- Vacuum Skin Packaging Machine: 8081
- Rotary Vacuum Chamber and Closing Machine: 8300, 8310
- Bag Loader: 8128, 8136, 8301
- "Cap-Kold" Package Chiller: 8127
- Fill Station: 8125
- Trough Conveyor: 8126
- Powered Bag Loader: 8124
- Belted Bag Loader 8129
- Meat Loading Horn: 6675
- Automatic Infeed System: 8250
- Rotary Chamber Vacuum Packing Machine: 8310-.., 8600-.., 8610-..
- Automatic Bag Loading Machine: 8302A-..
- Rotary Vacuum Chamber and Closing Machine: 8300B-..E and 8300-..
- Bag Loader: 8170
- Rotary Vacuum Chamber Closing Machine: 8300-..., 8300B-.., 8300B-..E, 8300B-..V, 8300-..E-1, 8300B-..CS, 8300-24
- Stretch Wrap Machine: 2132
- Sealer Cooler: 3069D
- Automatic Dual Filling Station: 8143
- Vertical Form, Fill, Seal Machine: 1005A

CUMMING POULTRY MACHINERY
CUMMING GEORGIA
- Poultry Killing Machine: 1400

D.C. CURTIS, Ltd
ARLINGTON HEIGHTS, ILLINOIS
- S/S Water Powered Stuffer: V-50, V-100 (Water is not to be recycled in these models.)
- S.S. Water Powered Stuffers w/water Recirculating Units: V-50 W/xS Recirculating Unit, V-100 W/xS Recirculating Unit (Recirculated water repaced with fresh water every 4 hours and will contain no less than 20 ppm residual chlorine at all times during operation.)

CURWOOD, INC.
NEW LONDON, WISCONSIN
Closing Machine: RV-35, RV-50, RV-220, RV-225, RV-C, RV, CG, 300
Wrapping Machine: "custom" RT-2000
In Feed Conveyor: 6-14BC, 6-14YBC
Automatic Loader Conveyor: 6-14AL
Flex-Vac Mark 10 Packaging Machine: MK-X-..
Flex-Vac Wheel Packaging Machine: 6-12-...., 6-16-...., 6-18-....
Flex-Vac Flat Bed Packaging Machine: 6-14-..., 6-14Y-.., 6-14D.., FL-120.., F-180..
Flex-Vac Packaging Machine: TP-...
Flex-Vac Vacuum Packaging Machine: S-50
Flex-Vac High Speed Wheel Packaging Machine: 6-18HS....
Flex-Vac Conveyor: TR-5
Flexible Packaging Machine: Pioneer
Flexible Packaging Machine: Pioneer MR-430, Pioneer Junior

CUSTOM FABRICATORS, INC.
WALTHAM, MASSACHUSETTS
"Magic Finger" Rod Belts (Packaged Product Only): MFB-200, MFB-300, MFB-400

CUSTOM METALCRAFT, INC.
SPRINGFIELD, MISSOURI
Load Lifter: H2-.
Lift and Pivot Dumper: LP
Truck Dumper: EDB
Conveyor: BC-.....
Screw Feed Conveyor: SC-...
Storage Bin with Auger: HWA
Conveyor: BCS-.....
Double Bowl Ribbon Blender: DRB
Lift Buggy: MB
Wire Belt Conveyor: WBC_.._..
Frozen Block Lifter: BL
Drag Chain: CL
Single Bowl Ribbon Blender: SRB
Tub Truck: UT
Power Feed Vertical Screw Conveyor: PFVS
Spray Dryer: FBSD
Incline Conveyor: PBC
Stacking Chill Tank w/Cover: CTS-...
Chill Tank: CTC-...
Combo Lift Table: LT

CUSTOM SALES CO.
CHARLOTTE, NORTH CAROLINA
Plastic Cutting Board: Custom Cut

CUSTOM STAINLESS EQUIPMENT CO.
SANTA ROSA, CALIFORNIA
Double Agitator Blender: CDB-...-...
Screw Conveyor: CSC-....-.
S/S CO2 Blender Cover: C-362
Continuous Cooker: CCS-....-W
Single Agitator Blender: CSB-....-...
Conveyor: CBC-....-.
Vat Dumpers: CVD-.... CVD-....HL
Tumble Blender: CTB-....
Thermal Processor: CTP-...-.
Surge Hopper: CSH-...., CSH-....A

C. V. I. CORPORATION
HOUSTON, TEXAS
Liquid Air Freezing

C. V. P. SYSTEMS, INC.
LOMBARD, ILLINOIS
Vacuum Packaging Machines: A-40, A-100, A-200
Vacuum Gas Packaging Machine: A-300

CYANAMID AUSTRALIA PTY. LIMITED
HURSTVILLE N.S.W., AUSTRALIA
Serosa Splitting Maching: Mark-6

CYCLO THERM NATIONAL EQUIPMENT COMPANY DENVER, CO
Oven: LTC-10, LTC-05, LTC-15

D

D&D MFG. CO., INC.
HOLLY SPRINGS, GEORGIA
Conveyor: DD-184
Poultry Cut-up Saw: DD-186
Poultry Shackle: DD-88

DAIRY AND CREAMERY EQUIP. CO.
KANSAS CITY, MISSOURI
Ham Pumping Table: HP-3060
Sausage Stuffing Tables: S-.....
Wrapping Tables: W-.....
Pluck Trim Table: PT-3
Dump Bottom Buckets: DB-...

DAIRY CRAFT INC.
ST. CLOUD, MINNESOTA
Holding Tank: w/Dome Top
Mix-N-Blend Tank: w/Dome Top, w/Flat Top

DAKE CORPORATION
GRAND HAVEN, MICHIGAN
Trayvayor: 54-...
Transfer Pump: 58-030
Piston Filler 60-040

DALE SERVICE GROUP
JOLIET, ILLINOIS
Cuber Perforator: MC-27

DAMROW BROS. COMPANY
FOND du LAC, WISCONSIN
S/S Cooker: Steam Jacketed
Screw Conveyor: CS-30
Extruder: Ext-E-906
Single Auger Steam Cooker: 54..

Dual Auger Steam Cooker: 54..
Dual Auger Feeder: 53..

C. R. DANIELS, INC.
ELLICOTT CITY, MARYLAND
Belts (Food Contact): 7-4801, Ezekleen 60-153HC, Teflon Superkleen 60-TSK92H
Belts (Fully Packaged Product): White Waffle Top 60-WT 152N White Incline 60-TW93D
Poly Truck w/Sanitary Drain: 51-1300 Series
Poly Truck Lid: 51-125-..

DANIELS MILTONA LOCKER
MILTONA, MN
Tumbler: AR-500

DANIEL/REESE, INC.
ROWLETT, TEXAS
Pork Skin Popper: 101
Pork Skin Tumbler: 102

J. H. DAY COMPANY
CINCINNATI, OHIO
Sanitary Double Arm Mixer: SM & SMJ
Sanitary Ribbon Blender: SM & SMJ
Mixers: ST-SPDM-.., SHT-SPDM-..

DCA EQUIPMENT DIVISION
JESSUP, MARYLAND
Extruder: MO104-....
Breader: M-12

JIMMY DEAN TECHNICAL SERVICES
OSCEOLA, IOWA
Eviscerators Moving Platform: 2126..-..

OLIVER M. DEAN & SONS, INC.
SHREWSBURY, MASSACHUSETTS
Manton-Gaulin Homogenizer: 300-SE

DEAN INDUSTRIES
CULVER CITY, CALIFORNIA
S/S Cooker: 1818G

DEDANSKE MEJERIERS
KOLDING, DENMARK
S/S Tumbler: Meat

DE FRANCISCI MACHINE CORP.
BROOKLYN, NEW YORK
Demaco Press: 500-S, LAB-2
Extruder: S-2500
Ravioli Former: S-12
Pasta Can Filler: CM-1
Dough Skin Processor: C-600
Tortellini Machine: DF-9
Sanitary Dough Sheeter: SDS-1

DEIDEN INDUSTRIES, LTD
BROOKLYN, NEW YORK
S/S Conveyor: DI-..-...

C. L. DE JERSEY
VICTORIA, AUSTRALIA
Automatic Pancake Machine: PCF-150
Automatic Waffle Machine: WCS-3000

DELANO CONVEYOR & EQUIPMENT CO.
HILLSIDE, ILLINOIS
Meat Former: KD-19

DELAVAL SEPARATOR COMPANY
POUGHKEEPSIE, NEW YORK
Heat Exchanger: P-5, P-14-RC, P-13, P-15, P-25, P-45
Fund-A-Filter: Precoat A
Surge Tank: S-....
CVT Inducer Pump
GC Fast Clamp Fittings
Vacu-Therm: 800
Plate Heat Exchanger: P141-HB
Triple-Tube Heat Exchanger
Decanter, Centrifuge: SNX-...
Separator: AFPX-207-19S, CFPX-409, CAFPX-207XGV-19-60, AFPX-..., BRPX-...

DELEON HAM
DALLAS, TX
Ham Slicer: 1

DELFORD DIVISION
VACUUMATIC NORTH AMERICA, INC.
HICKSVILLE, NEW YORK
"Delford" Overwrap Machine: SP-800

DELONG SALES AND SERVICE
MACON, GEORGIA
Gizzard Inspection Table: 48
Water Changer and Transporter: 200
Gizzard Table with Saw: 100

DELTEC, INC.
BALTAVIA, OH
Ultimate Ham Press: A-.-...., B-.-...., C-.-...., D-.-...., R-.-....

DEMAREST MACHINES INC.
FT. WASHINGTON, NEW YORK
Rotary Sausage Separator: S-2
Hopper, Conveyor: C-1

DEPA GMBH
DUSSELDORF, W. GERMANY
Pumps: DL-..-SL

DESIGN + PROCESS ENG. COMPANY
WALTHAM, MASSACHUSETTS
Deep Fat Fryer: F-10, F-10/16
Verti-Stack Freezer: VS-21-SS-00, VS-21-PS-00

DESPATCH INDUSTRIES, INC.
MINNEAPOLIS, MINNESOTA
Oven: Revers-A-Flow
Baker Boy Reel Type Oven: 25-5-94, BB-..-.-..
Revers-A-Flow Oven: BTC 3-15

S/S Oven Rack Trucks: DOJ-B, DOJ-S
Microwave Oven (Batch Type): SMA-2-40

DESTRON TECHNOLOGIES, INC.
MARKHAM ONT. CANADA
Pork Garder: PG-100

DETECTO SCALES, INC.
WEBB CITY, MISSOURI
Bench Scale: 45D-DA
Detecto Scale: OU-....
Checkweigher Scale: 102
Scale: PC-.., PX-6, AP
S/S Scale: AP-.., AP-..

DEVRO DIV. OF JOHNSON & JOHNSON
SOMERVILLE, NEW JERSEY
Packaging Machine
Linker: Z
Sausage Linker: Z-16
Link Separator: 1

FRIEDR. DICK GmbH
ESSLINGEN, WEST GERMANY
Sausage Former: Landjaeger LJM-240

R. J. DICK, INC.
KING OF PRUSSIA, PENNSYLVANIA
Belts (Food Contact)
White, PU Cixylon Rapptex: 60/1-0+02, 120/2-0+02
White, PVC Dixylon Rapptex: 60/1-0+05, 120/2-0+05, 120/2-05+05, 240/2-05+10

DICKEY-JOHN CORPORATION
AUBURN, ILLINOIS
Ground Meat Fat Tester: DjME...

DINO MACHINERY CORPORATION
CORONA, NEW YORK
Multi-Pasta Laminator: DPM-78
Manicotti/Cannelloni Indexer: DPM-76
Pasta Indexer: DMP-1-78
Cryogenic Freezer Tunnel: DMCT 01-00
Inspection Conveyor: DMT 76
Continuous Quencher/Cooler: DMQ 82
Egg Roll Machine: ERM 1
Multi-Pasta Laminator/Ravioli Machine: DLM 76
Tortellini Machine: TMP 600-9P, TMP-600-12P, 400-6P
Valve: DMV-82
Continuous Filler: CF 01
Continuous Blancher/Cooker: DMB-82
S/S Continuous Filler: DPM-81
S/S Wire Belt Transporter: CTT-80

DIRKS PRODUCTS CO.
OMAHA, NEBRASKA
Aitch Bone Cutter: 584
Head Tongue Inspection Carousel: D-10
Head Flush Carousel: D-76
Rail Inspection Carousel:D-9
Hide Puller Carousel: D-52273
Saw Carousel: D-10576
Viscera Inspection Carousel: D3-263
Offal Pans: D-42175
Paunch Table: D-7276
Pluck Table: D-12773

DIVERSIFIED IMPORTS
LAKEWOOD, NEW JERSEY
Sani-Tray: 0BB-1026
Dixie-Land Foods
Hendersonville, Tennessee
Cone Deboner: DFL-100-..-F

DIXIE GRINDERS, INC.
GUNTERSVILLE, ALABAMA
Grinder: "Autio" 1110
Grinder Double Plate Assembly: DPA

DIXIE-LAND FOODS
HENDERSONVILLE, TENNESSEE
Cone Deboner: DLF-100-..-F

DIXON TOOL AND ENGINEERING, INC.
BUFF CITY, TENNESSEE
Rotary Vacuum Machine: RVM

DOBOY PACKAGING MACHINERY DIV. DOMAIN INDUSTRIES
NEW RICHMOND, WISCONSIN
"Scotty" Wrapper: S-084
"Mustang" Wrapper: 084
Wrapping Machine: 082H-...
Horizontal Wrapping Machine: "Doboy" Super Mustang

THURSTON DODD WELDING SHOP, INC.
LULA, GEORGIA
Giblet Chiller: 36-A
Bird Unloader: 38, BU-41
Picking Shackle: M-22
Cut-up Shackle: T-40
Shackle Kickout: B-19
Foot Unloader: A-460
Rehang Conveyor: T-55
Cut-up Conveyor: M-55
Vibrating Conveyor: D-77
Halving Machine: 750
BeH Conveyor: D-55
S.S. Windmill Chiller Unloader: W-200
Drain Conveyor: D-83
Parts Conveyor: P.C.-84
Tail cutter: TC-3980 If used prior to USDA inspection Station, surfaces of machine contacting carcasses must be sanitized between each use with 180°F. water or 20 ppm residual chlorine at point of use.
Cut-Up Saw: CU-185

DODGE INDUSTRIES
HOOSICK FALLS, NEW YORK
Belt (Food Contact): Fluorglas

TED DODGE SERVICE
OAKDALE, CALIFORNIA
S/S Turkey Eviscerating Shackle: VAS-J
Turkey Shackle: SM
S/S Chicken Cut-Up Shackle: ZS

DOEFER CORP
CEDAR FALLS, IOWA
Conveyor: DCSC-1-..

C. DOERING AND SON, INC.
CHICAGO, ILLINOIS
Cheese Cutter: ICC, HCCS
Doering Pump Feeder: .PF. VMP-.

DOERING MACHINE & PARTS CO.
CLEAR LAKE, MINNESOTA
Oil Gland Cutter: OGC-1
Neck Breaker: DNB-2
Hand Activated Hand Wash Valve (Use with proper pressure regulator on water supply line): DWM-38

DOHM & NELKE INC.
ST. LOUIS, MISSOURI
Bacon Press (Standard): Dan-D
Bacon Press (Automatic): Dan-D
Slice Master Attachment for Hydraulic Bacon Slicer
Extrusion Master: MPD, PSD, E-12
Semi-Automatic Bacon Press 204-3

DOLAV USA
EDINA, MN
Plastic Bins w/drain: "Box Pal" 800A, 1000A, 1120A & 1200A
Perforated Plastic Bin (for packaged product only): Box Pal 1000

JAMES DOLE CORPORATION
REDWOOD CITY, CALIFORNIA
Wiener Peeler: Mark I

DONTECH, INC.
LINDENHURST, ILLINOIS
S/S Rotary Drum Strainer: S-RDS ..., S-RDS...., S-RDS....
In-Line Filter System: IFL-X-X-XX

DORAN SCALES, INC.
CHICAGO, ILLINOIS
Scale: "Doran" 4100

DOUCETTE INDUSTRIES, INC.
YORK, PENNSYLVANIA
Heat Exchangers: CADS, CACS

DOUGHNUT CORP. OF AMERICA
ELLICOTT CITY, MARYLAND
Breading Machine: M-12

DOVER CORP.
PORTAGE, MICHIGAN
Multiplex Filter w/S/S Sanitary Fittings and Valves: 200 Series

DOYLE & ROTH MFG. CO.
NEW YORK, NEW YORK
Heat Exchanger: SDLL......-..H SDLLS ......-..H

D.R. INDUSTRIES
MISSISSAUGA, ONTARIO, CANADA
Hy-Tek 2 Ply Belting: White C/C, White C/FB, Hy-White C/FB (Food Contact)
Belts (Packaged Product Only): D1132, D2251, D2262, D2252, & D22[illegible]
Belts (Food Contact): D2231, D2232, D2233, D3332, & D4432

E. B. DRAKE COMPANY
AFTON, VIRGINIA
Frankfurter Loader: 8200 Series Consisting of: Supply Conveyor BM-26[illegible]-F
Collator: BM-000-9-F
Inspection Conveyor: BM-0006-F
Delivery Head: BM-265-F

DREW & CO.
MINNEAPOLIS, MINNESOTA
Conveyor: 72-1121

KARL DROWATZKY
WICHITA, KANSAS
"Lightning" Adjustable S/S Smokehouse Tree: 101

DRY-ICE, INC.
HINSDALE, ILLINOIS
Dry Ice Storage Container: DISL-12

DRYING SYSTEMS INC.
MORTON GROVE, ILLINOIS
Ovens: 12682, CO 4153
Smokehouse: SH 4153

DUBUQUE STEEL PRODUCTS COMPANY
DUBUQUE, IOWA
Tinned, or Galvanized, or S/S Tub: #1, #2, #3, #4, #5, #6
Galvanized Dolly: 1 & 2
Tinned Drum, Galvanized Drum, S/S Drum: #2, #2-AP, #3, #3H
Tinned Drum, Galvanized Drum: #2-P, #2-A, #3-P
Galvanized Drum: #3-AP
Galvanized or Tinned Truck: #10, #12, #18, #20, #14, #48 #25, #26
S/S Truck: 1018, 1016, 1218, 1216, 1318, 1816, 2018, 2016, 1418, 1416, 4818, 4816, 2516
Portable Offal Rack Galvanized: 112, 107

E.I. DUPONT DE NEMOURS & CO.
WILMINGTON, DELAWARE
Freon Freezer: C18-55, SSF-82

THE DUPPS CO.
GERMANTOWN, OHIO
Hog Dehairer: 75, 75-2, 76, 150

BEST COPY A

DURA-BELTING CO., INC.
BERKELEY, CALIFORNIA
Belt (Edges sealed w/chemically acceptable compound): 415-T2
Cleated Belt "Vannerflex" (Food Contact)

DURACO PRODUCTS, INC.
HOPKINSVILLE, KY
Utility Bin: 5260
Utility Bin Lid: 5261
Ice Pack Box: PP-301
Ice Pack Box Lid: PP-302
Chill Pack Box: PP-201
Chill Pack Box Lid: PP-202

LUCIEN DURAND
BAIX, FRANCE
Automatic Hog Carcass Splitter: 60..

THE DURIORN COMPANY, INC.
MARYLAND HEIGHTS, MOSSIOU
Fry, Oil Filter: ..-DHC-...

DYNA-VEYOR, INC.
CRANFORD, NEW JERSEY
Plastic Conveyor Chain (Product Contact): Series 882, 882 TAB, 880

E

EAGLE BELTING COMPANY
DES PLAINES, ILLINOIS
Eagle Urethane Belting (Food contact--for use below 150° F.): Orange

EAGLE MACHINERY CO., LTD.
OAKLAND, CALIFORNIA
Automatic Net Weight Scales: 2300 Series, 2300S Series
Net Weight and Filling Machine: CV-2400
Scale: Net Weight Filler: CV-2500, Rotary Filler: RF-2000

EASTMONT-KENMAK, INC.
PORTLAND, OREGON
Smokehouse: 380
Liquid Smoke Cabinet: 4900

EDMAR ENTERPRISES
COLUMBUS, OHIO
Protein Extractor: SS

EDMUNDS MACHINE CO.
SAN ANTONIO, TEXAS
Swept Surface Heat Exchanger: 3348 Series 300

EDT CORPORATION
VANCOUVER, WASHINGTON
Conveyor: TC-...
Sorting and Timing Conveyor: SC-...

G.F. EMTEX
CHELSEA, MINNESOTA
Cutting Board: No. 1

EKCO CONTAINERS INC.
WHEELING, ILLINOIS
Platter: D-1826
Dolly

EKCO PRODUCTS, INC.
CHICAGO, ILLINOIS
Tote Boxes: "Distrib-U-Totes"

ELECTRA FOOD MACHINERY INC.
ELMONTE, CALIFORNIA
Corn Tortilla Oven: 27-120
Cooling Conveyor: 5TCCC
Screw Conveyor: CTS
Masa Feeder: HMF, HDMF
Corn Grinder: CM-30
Broiler (Gas Fired): IB-2000
Oven: EO-.....
Enchilada Folder: EF-.
Burrito Make-up Conveyor: BMC-....
Corn Soak Tank: ST-.
Counter-Stacker: TCS-.
Barrel Corn Washer: CWB-.
Corn Pump CTP-....
Corn and Water Separator CWS-....
Filling Conveyor EFC-....
Four Way Split Conveyor STSC-....
Gooseneck Masa Feeder MFG-...
Filling Conveyor STSC-....
Single Tier Cooling Conveyor STCC-....

ELECTRO-MECH SCALE CORPORATION
ALSIP, ILLINOIS
Weighing System: EM-4000

ELECTRONICS SCALE SYSTEMS
GAINESVILLE, GEORGIA
Electronic Scale System: CH-100, CH-300
Hydraulic Container Dumper: 0350
Sizing Scale: 300

ELECTROSCALE CORP.
SANTA ROSA, CALIFORNIA
S/S Bench Scales: LC....SS
Digital Weighmeter: 532, 533

ELITE ENGINEERING & EQUIPMENT
FT. WORTH, TEXAS
S/S Tripe Scalder: SSTS-.

EME-ENGLER-USA CORPORATION
PORT HURON, MICHIGAN
Vacuum Filling Machine: V-., V-..

A. H. EMERY COMPANY
NEW CANAN, CONNECTICUT
S/S Platform Scales W/Suitable Stands: 737-2424-Z-...., 737-1818-Z-....

EMME
PHOENIX, ARIZONA
Electronic Fat Analyzer: MS
Meat Measuring Machine: SA-1

ENERSYST, INC.
DALLAS, TX
Cryojet Modules: CJ-2

ENGINEERED PROCESSING SYSTEMS
FOREST, MISSISSIPPI
Giblet Water Separator: EPS-WS-19
Poultry Bagging Unit, EPS-BU-70
Poultry Cutter, EPS-PC-71
Poultry Cutter Stand EPS-ST-72
Reclaim Station with Chlorinator: EPS-RS-17
Neck Skin Cutter EPS-3000
One Belt Cut-up Table: 1010

ENGINEERED SYSTEMS & PRODUCTS, INC.
RICHMOND, VIRGINIA
Chemineer Portable Mixer: APD-.

ENTERPRISE, INC.
DALLAS, TEXAS
Storage Shelf: 328
Boning & Cutting Table: 420
Paunch Table: 426
Casing Table: 427
Head Work-up Table: 428
Pluck Trim Table: 429, 430
Head & Viscera Inspection Table: 431
Stuffing Table: 432
Wrapping Table: 433
Grinder Table: 434
Ham Pump Table: 435
Trim & Utility Table: 437
S/S Sausage Truck: 500
Hook Truck: 528
Shelf Truck: 535
Head Flush Cabinet: 602
"EBSCO" Smokehouse Hanging Cage: 359-3
"EBSCO" Smokehouse Tree: 355
S/S Paunch Truck: 529-5
Galvanized Paunch Truck with S/S Pluck Pan: 529-3

ENTERPRISES MANUFACTURING, INC.
ALSIP, ILLINOIS
Conveyor: 1000
Carcass Loader/Unloader: 5123

ENVIRO-PAK MFG. CO.
DIV. OF TECH-MARK, INC.
PORTLAND, OREGON
Dryers: CHU2E, CHU1E
Smokehouse "Enviro-Pak": CVU-.E
Smokehouse "Enviro-Pak": CVU-.E, CG-...-G, CG-...-E

E-QUIP EQUIPMENT MANUFACTURING CORP., CHICAGO, ILLINOIS
Conveyors: RGB, RSB, RSB-101, RGB-101
S/S Hydraulic Lift Table: 501
S/S Twp-Barrel Dumper: 401
S/S Bin/Vat Dumper: 601
S/S Table: 748 "Warrick"
S/S Smoke House Rack: 794

ERIEZ MAGNETICS
ERIE, PENNSYLVANIA
Magnetic Trap: SSB-., U
S/S Vibratory Feeder: ..A, ..B, ...B, HS.., HD..

EROFA
PARIS, FRANCE
Battering & Breading Machine: MP-...

ERRICH PACKAGING MACHINE DIV., ERRICH INTERNATIONAL CORP.
NEW YORK, NEW YORK
Bagging Machines: 913, 917, MGI Speedy

ESBELT, SA
BARCELONA, SPAIN
Belts (Food Contact): Clina-12VR, 20CF, 30CF, 07UF, 07CF, 06CF Clina-12CR, Clina-20CR, Clina-30CR, Espot-20CC, Espot-30CC 40CC, 55CC, 81CC, 12UF, 12CF
Belting (Direct Product Contact): "Clina" II UU

ETHICON INC.
CHICAGO, ILLINOIS
Beef Casing Splitter

EXCEL ENGINEERING, INC.
RED LION, PENNSYLVANIA
Interpolator-Packer: 207, 207-A
Feed Dividing Conveyor: 219
Metal Detector-Infeed Conveyor: 229
Bulk Carton Inverter: 228

EX-CELL-O CORP.
DETROIT, MICHIGAN
Carton Forming Machine: UP... (must be provided with an accepted filler)
Bench Sealer: BSA
Bench Sealer w/Bursa Filler: BSA-E

EX-CELL-O MATERIALS HANDLING COMPANY ST. PAUL, MN
Hi Speed Stretch Wrap Machine: 100 EW

EXCELSIOR INDUSTRIAL CORP.
FAIRVIEW, BERGEN COUNTY,
NEW JERSEY
"Artofex" Mixer: PH-S
"Artofex" Grater Shredder: TR-2
S/S Dough Sheeter: "Autoreel"
Dough Sheeter Conveyor: 12/84
Spiral Mixer: SPK-..., SPK-125AK, SPK-125AE

EXPERT STEEL FABRICATORS
BROOKLYN, NEW YORK
Ribbon Blender: 5A, 10A, 18A, 25A, 36A, 52A, 62.5A, 71A, 80A

E-Z AK
DICKSON, TENNESSEE
Packaging Machine: "E-Z PAK" 6-12, 12-22

J. W. FAY & SON, INC.
CINCINNATI, OHIO
Meat Depositor: MD-01
Sauce Depositor: SD-01

FEI, INC.
DALLAS, TEXAS
Conveyor: SMPC-..-..-..

FENNER AMERICA LTD
MIDDLETOWN, CONNECTICUT
Belts (Food Contact)
Feneplast Solid Woven
PVC White: 1200/CS, 1800/C2, 900, 1500
Belts (Packaged Product Only)
Feneplast Solid Woven PVC
White: 1200/FS1, 1200/FS2, 1800/FS1

RUSSEL FINEX, INC.
MOUNT VERNON, NEW YORK
Sieving Machine: A-14400

DAVE FISCHBEIN COMPANY
MINNEAPOLIS, MINNESOTA
Bag Stitching Machine: FS-D

THE FITZPATRICK COMPANY
ELMHURST, ILLINOIS
Comminuting Machines: DAS..., DKA..., DKAS..., FAS..., HAS030
Guilo River: 20
Slitter: R

FLAKICE CORPORATION
METUCHEN, NEW JERSEY
Flake Ice Machine: SC-Series, R-Series

FLO-PROCESSING, INC.
PORTLAND, OREGON
Belt Conveyor: WO-1754

FLOW SYSTEMS
KENT, WASHINGTON
Waternife Cutting System: 11X, 100, 9X, 12X, 6X, 11X, Mark 2

FLOURESCENT PRODUCT PLANNING
EAST CLEVELAND, OHIO
Germicidal Lamps (Non-ozone Producing): G8J5(#982 Glass)
G64T6(#882 Glass)
G36T6(Vycor #7910 Glass)
Note: These lamps must be used in accordance with Part 7, Para. 7.16 (b) of the Meat and Poultry Inspection Manual.

FLUID TRANSFER COMPANY
DIVISION OF LEE INDUSTRIES, INC.
PHILLIPSBURG, PENNSYLVANIA
Ball Valve: 2FT-.., 3FT-.., BFT

F.M.C. CORPORATION
SAN JOSE, CALIFORNIA
Elevator & Blancher: Hydraulic
Scott Bean Washer: EL-800-A
Spreading Conveyor: SPC-3
Wrapping Machine: 2201, FMC Sanitary 18
Piston Type Filler: 440, 400, 300, 280, 220
Juice Filler: 18-Pocket, 24-Pocket, 30-Pocket, 36-Pocket
Flexi Filler: ST-12-Pocket, ST-18-Pocket, ST-24-Pocket
Juice Filler (12 valve): 100
Prevacuumizing Syruper: PVS, Econovac
Filler: Hand Pack 23
Pea & Bean Filler: 15-G, 10-G
"Accupat" Food Shaper: 4ACS, ACCUPAT-DA, 3AP
Checkweigher: 900
Continuous Cooker: Sterilmatic
Granular Filler: 21-G
Vibratory Screen Feeder: 5FH-22-A-DT
Modular Wrapper: 1301
Pie Line: 55
Belt Conveyors: B-20, PC-2
Blend Pump: PP
Pump Filler: Z, AZ
Piston Filler: P3, P4, PDF
Rotary Plate Filler: T1, V1
Tray Conveyor: SD, DD
Pot Pie Conveyor: PC
Lidder Conveyor: SL, DL
Pizza Conveyor: AP-2
Sauce Depositor: 10-Z
Cheese Depositor: CM 1
Meat Depositor: CM 1
M & S Piston Filler: C-060, C-100, C-120, C-150, C-210, C-610, C-[illegible]10
Piston Transfer Pump: PTP, PTPF
Rotary Pump Filler: DCRP-...-.

FMC CORPORATION
PACKAGING MACHINERY DIV
HORSHAM, PENNSYLVANIA
Wrapping Machine: WA-320

FMC
HOOPESTON, ILLINOIS
Liquid Filler: 80

F.M.F. CORP.
WALDEN, NEW YORK
S/S Tables: 10, 20, 25, 30, 35 w/Sanalite S-I Cutting board
S/S Tables: 60, 61, 62, 63

F. N. MEAT PACKING EQUIPMENT LTD.
DORVAL, QUEBEC, CANADA
Hoy Can Filler: ML-201
Metal Detector: Mark II
Automatic Packaging Machine Loader: FN-621

FOLDENAUER EQUIPMENT COMPANY
BRIDGEVIEW, ILLINOIS
Steam Cooker: 65
Auto-Trol Mark II Loader: 45
Mold Unloader: 55
Ham Tumblers: A, 25, 25V
Meat Loaf Browner: 75

FOOD CRAFT EQUIPMENT COMPANY, INC.
NEW HOLLAND, PENNSYLVANIA
Metal Detector Conveyor, MDC-1000, 2000

Individual Off Line Bird Washer w/Chlorinator: PR-1
Thigh Deboner: TB-1, TB-1T
Breast Deboner: BD-1
Breast Processor: BP-1
Conveyor Chute: PC-105
Shaker Conveyor: PC-101
Glazing Conveyor: PC-102
Incline Conveyor: PC-103, PC-104
Troughing Conveyor: PC-106
Metering Hopper: CH-100
Leg Processor: LP-1T, LP-1
Poultry Halving Machine: HM-1
Leg Splitter: LS-1
Turkey Leg Splitter: LS-1T
Incline Conveyor: PC-105
Lower Cross Conveyor: PC-106
Automatic Dark Meat Deboner: DMD-1
Turkey Deboning Shackle: TDS-1
Fat Puller: FP-1
Wing Splitter: WS-1
Drumstick Deboner: TB-1D, TB-1TD
Tendon Cutter: TC-1 (To be used with an accepted Turkey Drum Deboner: TB1-TD.)
Thigh Pre-Cut Machine: TPC-1
Turkey Thigh Skinner: TTS-1
Automatic Dark Meat Deboner w/Water Knife: DMD-1-WK-1

FOOD EQUIPMENT COMPANY
DALLAS, TEXAS
Duo Clean Unit: 2
2-Pass Scalder: 4001
Shur-Trip Foot Unloader: 71-3L, 71-3R
Handwash System: Foot Operated Water-Saver or knee operated

FOOD EQUIPMENT MFG CORP.
MAPLE HEIGHTS, OHIO
"Master" Food Filler: MSP-1
Tray Turner: 361
Piston Filler: 2437, 1002
Lidder & Closer: 3000-3
12-Pocket Rice Filler: 1-8-580
Meat Slicer: 1005
Piston Filler: 1015
Lid Crimper: 1057
X & Y Axis Traveling Filler: 1052
2-Out Rice Filler: 1101
Hooder-Domer Machine: 1116
Heat Seal Conveyor: 1128, 1192
Flatwire Belt Conveyor: 1129
Volumetric Dispenser: 1130
Shrink Wrap Conveyor: 1136
16-Pocket Rice Filler: 1094

FOOD INDUSTRY EQUIPMENT INTERNATIONAL, INC.
LORAIN, OHIO
"Lan-Electric" Trimming Machine: 52-LP, (Not to be used for trimming grubs, bruises, etc.)
Bone In Tenderizer: 8010
Pneumatic Fat and Lean Trimmer: 90SP (Not to be used for trimming grubs, bruises, ect.)
Pneumatic Bone Trimmer: 50KP (Not to be used for trimming grubs, bruises, etc.)
Electric Bone Trimmer: 50K
Fat and Lean Trimmer: 90S, 960-RC, 990-RC, 104-D
(Not to be used for trimming grubs, bruises, etc.)
"Challenger" Trimming Machine: 52-L
(Not to be used for trimming grubs, bruises, etc.)
Trimming Machine: Challenger 110-T Bone Trimmer, 235-B Fat Trimmer, 150-K Fat Trimmer (Not to be used for trimming grubs, bruises, etc.)
Fat Trimmer Challenger: 75-RC, 8511, 8515, 8523B (Not to be used for Trimming Grubs, Bruises, etc.)
Bone Trimmer: Challenger 235-A, 8523B, 8550, 8552 Not to be use for trimming grubs bruises, etc.
Trimming Machine Fat Trimmer: Challenger 8560, 8575, 8590

FOOD MASTERS INC.
BOSTON, MASSACHUSETTS
Pressure Cooker: HPV-50-2500GA

FOOD PACKERS EQUIPMENT CO., INC.
LOUISVILLE, KENTUCKY
Sausage Stick Cutter: 100-A
Single Stick Feeder: 1300
Elevating Conveyor: 1000

FOOD PROCESSING EQUIPMENT CO.
MAYWOOD, CALIFORNIA
Batter & Breading Machine
Citric Acid Applicator: 4170
Conveyor: 327SL
Vertical Conveyor: VL8
Mixer-Blender: 814
Meat Sample Press: SCP-123
Lazy Susan: LS-923
Screw Loader: SCL 930
Meat Dumper: HLD 725
Conveyor: PL-319
Bean Washer: BX-919
Incline Screw Conveyor: SC126-....
Pork Link Freezer: PLF-927
Vacuum Tumbler: VT.85.
Vacuum Feed Hopper: VFH-86

FOOD PROCESSING SYSTEMS CORP.
JESSUP, MARYLAND
Industrial Microwave Processing System: "Gigatron" ..F.

FOOD PRODUCTION MACHINE CORP.
SAN RAFAEL, CALIFORNIA
Steak Cuber-Scorer-Knitter: 121
Poultry Boning Conveyor: 200, 201, 204
Battering & Dipping Machine: 211
Vemag Truck Dumper: 150
Gondola Dumper: 248

Barrel Dumper: 149
3-Deck Infreezer Conveyor (Acceptance Applies to Conveyor Only. Each Installation must be Reviewed by Equipment Group.): 421-30
Shuttle Conveyor: 474
Patty Machine: 425
Patty Forming Machine: 736
Portable Incline Conveyor 518, 556
3-Zone Sorting Conveyor: 558
Conveyors: 584-10-12, 584-12-20, 584-12-5
Automatic Salt and Pepper Dispenser Conveyor: 626
Chain Driven Gas Fired Cooker: 680

FOOD TECH CORPORATION
DALLAS, TEXAS
Giblet Elevator
Neck Skin Cutter
Vacuum Gun
Cooking Belt (Microwave)

FOODMATIC SYSTEMS INC.
FAIR OAKS, CALIFORNIA
Burrito Folding Machine: 3500-1

J. C. FORD MFG. CO.
MONTEREY, CALIFORNIA
Tamale Machine: TM-100
Dough Sheeter: TC-300

FORM PLASTICS CO
ELK GROVE VILLIAGE, ILLINOIS
Sealing Machine, M-100, SA-100

FORMOST PACKAGING MACHINE COMPANY
WOODINVILLE, WASHINGTON
"Fuji" Frozen Pizza Wrapper: FW-360
Wrapping Machine: FW-340A, FW-370A
"Fuji" Wrapping Machine: FW-341A
Frozen Patty Baggers: VR-4SS, VL-4SS, VL-5WSS, VR-5SS-8
Bucket Conveyor: 9032SS
Discharge Conveyor: 6812SS
Infeed Flight Conveyor: 8101SS, 8102SS

FORMATIC INDUSTRIES
VILLA PARK, ILLINOIS
Patty Forming Machine: XK-70

FORMAX FOOD MACHINES
MOKENA, ILLINOIS
Patty Machine: Formax 24, Formax 26
Cuber-Perforator: MC-27
Conveyor: PC-27
Patty Stacker: FPS-27
Truck Dumper & S/S Cart: FBL-...
Interleaver: PS-1
Patty Machine w/Paper Interleaver (with nickel plated mold plates): PFM-19, PFM-12
LN2 Freeze Tunnel: LN-26
Rotary Meat Ball Former: RMF-27
Stacking Perforator: SP-27
Metal Detector MDS-27.
Meat Ball Former RMF-26
Slice and Stack Machine: 125
Shuttle Conveyor: SC-19

R. H. FORSCHNER COMPANY, INC.
NEW YORK, NEW YORK
Scharfen Tenderizer: Big Boy & Junior

FOSTER REFRIGERATOR CORP.
HUDSON, NEW YORK
Proofing Cabinets: BP-1-2(DA), BP-2-4(DA), BP-3-6(DA)

FOSTORIA INDUSTRIES, INC.
FOSTORIA, OHIO
Infra-Red Broiler: Gas-Fired G,
Infra-Red Oven: 3H
Infra-Red Broiler: Electric E

FOXBORO COMPANY
FOXBORO, MASSACHUSETTS
Level Transmitter: 17 FES
Temperature Sensors: 3A1, 3A2, 3A3, 3A4
Filled Thermal Bulb: 16A, 16AMP
Thermal Well: 3A Type Projectile
Magnetic Flow Transmitter: Series 2800
Consistency Transmitter: 19C

FRANKLIN ELECTRIC
PACKAGING-WEIGHING DIVISION.
LEVITTOWN, PENNSYLVANIA
"Franklin" Packaging Machine: F-510, F-530, F-530A, F-530P
Net Weight Filler: 3000
Automatic Infeed Conveyor: AI-..
Packaging Machine: F-540
Automatic Warapping Machine: F-820
Automatic Infeed Conveyor: AC-100

FRANKLIN ELECTRIC
PACKAGING-WEIGHING DIVISION
STURTEVANT, WISCONSIN
Poly Top Tables: Series 20 and 30
Poly and S/S Combination Top Tables: Series 40
S/S Top Tables: Series 50 and 60
Poly Top Breaking Tables: Series 70
Utility Table: UPT-..., UT-...
"Spee-Dee" Packaging Machine: BR

FRANKLIN ELECTRIC
PACKAGING-WEIGHING DIVISION
BLUFFTON, INDIANA
Over and Under Scales (Mechanical): 100-1, 240-1, 241-1, 270-1, 276-1, 910-1, 940-1, 950-1, 8000-1

Over and Under Scales
(Shadograph): 4103-I, 4133-I,
4203-I
Scales: 7600-I through 7611-I,
7625-I through 7653-I

FRAN RICA MANUFACTURING CO.
STOCKTON, CALIFORNIA
Steam/Water Cooker: TW24S2212

FRAZIER & SON
CLIFTON, NEW JERSEY
Bucket Elevator: FSA-3-9

FREDRIKSEN MACHINE COMPANY
ASKOR, MINNESOTA
Boning Table: A-23

FREELAND ENTERPRISES, INC.
WAELDER, TEXAS
Smokehouse: MT-1

FREEZING MACHINES, INC.
Nevada City, CALIFORNIA
Roller Press Contact Freezer: I,
1-T-10X10-BPI-A
M1-T-7X5-BC, M1-T-7X8HRR
M2-TP-9X8-RAL
M1-T-10X10-BPI-A
Freezing Machine: 1

FREEZING SYSTEMS, INC.
REDMOND, WA
Spiral Freezer: S.-....-....
L-...N

FRICK COMPANY
WAYNESBORO, PENNSYLVANIA
Zig-Zag Cooler: 380
Poultry Chiller: CFCA-...

FRIEDRICH METAL PRODUCTS
COMPANY INC.
WOODSIDE, NEW YORK
Truck Smokehouses. FM-500-E,
FMP-1000-E, FMP-2000-E,
FMP-3000-E-G-S,
FMP-4000-E-G-S,
FMP-6000-E-G-S,
FMP-8000-E-G-S

FRIGIDARE DIVISION
GENERAL MOTORS CORPORATION
DAYTON, OHIO
Ice Makers: MFST-120A-DA,
MFST-120W-DA
Flake Ice Machines: MFVS-40A,
MFVS-50A, MFVS-70A, MFVS-130A
MFVS-200A, MFVS-330A,
MFVS-50W, MFVS-70W, MFVS-130W

FRIGOSCANDIA CONTRACTING, INC.
BELLEVUE, WASHINGTON
Gyrofreezer: A-...-...
Pellet Freezer: PF....
Liquid Freon Freezer: FX-..M
Freezer Flo-Freeze: 110-WS,
..WS, ...WS, ..WS-MA
Patty Loaders: PL--..-.
Spiralfreezer: GF-C, GF-M
Gyro Freeze: GCP.-..

FRYING SYSTEMS DESIGN, INC.
LEOLA, PENNSYLVANIA
Continuous Frying System:
34-08 through 34-24

FRYMA-MASCHINEN AG
SCHUREIZ/SUISSE/SWITZERLAND
Emulsifier: 170-A

FRYMASTER CORPORATION
SHREVEPORT, LOUISIANA
Deep Fat Fryer: MJ-56-SSC,
MJ-55-SSC

FUJITET SUMO COMPANY
STOCKTON, CA
S/S Belts: Y Grid, YN Mesh

G

G & S FIBERGLASS PRODUCTS
GRANTS PASS, OREGON
Meat Gondola: 111

G. A. F. CORPORATION
NEW YORK, NEW YORK
Filter System: Polypropylene

GAINESVILLE EQUIPMENT CO.
GAINESVILLE, GEORGIA
Open Eye Shackle: #1
Picking Shackle: GEP-SSS
Eviscerating Shackle:
GEE-SSS-IE, GEE-SSS-IR
Combination Shackle: GEC-SSS
Cut-up Shackle: GEC-SSS-I
Select Sizing Scales:
GNS-Flexure I
Kidney Vacuum Machine: JHH-I
(For removing kidneys from
backs)
Belt Conveyor: GS-SS-BC
Bird Halving Machine: BH-1

GARLAND CO.
KANSAS CITY, MISSOURI
Stunner: Scotchman

GARLOCK INC.
PALMYRA, NEW YORK
Cutting Board: Sanidur

A. J. GASBARRO AND ASSOCIATES
COLUMBUS, OHIO
Automatic Poultry Cut-up
Machine: AJG-I

GASCOIGNES INDUSTRIES
MENTOR, OHIO
Freezer Rack: Kee-Klamp

GATES RUBBER COMPANY
DENVER, COLORADO
Rubber Belt (Food Contact):
GA01544-004
Hose-Master Flex (Food Contact):
Series 3510

GATEWAY PRODUCTS INC.
COVINGTON, KENTUCKY
Cutting Board: Plexiglas,
G-Unshrunk

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GAULIN CORPORATION
EVERETT, MASSACHUSETTS
Homogenizer: M-.., MC-...

GEM EQUIPMENT OF OREGON, INC.
WOODBURN, OREGON
Blancher: 1568
Smokehouses: "Mini-Gem" CG380E, "Mini-Gem" CGR-.-C, "Mini-Gem" CGT-.-G, "Econo-Gem" CVT-.-E, "Econo-Gem" CHT-.-E, "Designer-Gem" MVT-.-.

GEMINI BAKERY EQUIPMENT CO.
PHILADELPHIA, PENNSYLVANIA
Ovens (Gas or Electric): Elektro-Dahlen: ....,1000 L
Proffer (Electric): Elektro-Dahlen: A-...., A-...-1
S/S Mixer: SP-...

GENERAL CONVEYOR CO., INC.
LONG ISLAND CITY, NEW YORK
S/S Portable Conveyor: 74-45

GENERAL ELECTRIC CO.
EAST CLEVELAND, OHIO
Germicidal Lamps (Non-Ozone Producing): G25T8 (#982 Glass), G15T8 (#982 Glass), G30T8 (#982 Glass), G8T5 (#982 Glass)
Note: These lamps must be used in accordance with Part 7, Para. 7.16(b) of the Meat and Poultry Inspection Manual.

GENERAL ELECTRIC CO.
CHICAGO HEIGHTS, ILLINOIS
Grill: CG-59
Convection Oven S/S Lined: CN902-CX339

GENERAL ELECTRIC CO.
LOS ANGELES, CALIFORNIA
Ultraviolet Lamps: G-25T8, G-30T8
Note: These lamps must be used in accordance with Part 7, Para. 7.16(b) of the Meat and Poultry Inspection Manual.
Fryer (Table): CK-20

GENERAL ELECTRONICS SYSTEMS, INC.
CAPE CORAL, FL
Platform Scale: 4512SS, 4518SS, 4524SS, 4535-12, 4535-18, 4535-24
Weight Indicator: 531
Stainless Steel Table (To be used with USDA Accepted scale.)

GENERAL MACHINERY CORP.
SHEBOYGAN, WISCONSIN
Dicer (Cube-King): CK-312, CK-29, CK-12
Hydraulic Cuber: Hi-Speed
"Cannon" Slicer-Grinder: Mark 1
Hydraslice Cuber: 424
Hydraulic Slicer: Speed-O-Matic
Frozen Food Slicer: 5-16FF
Hydrauflaker: FS-6, FS-10, FS-10D, FS-10C, FS-10CH, FS-12, FS-12D
Hydrauslice Chipper: 8-24
Hydrauslicer: STANDARD, R/F, V/F
Auto-load Conveyor: HF-405
Rotary Fresh Meat Dicer: RFMD
Conveyor: HF-405
Cheese Cutter: B-20-1A
Frozen Meat Breaker: "Superslicer" S/C
Sausage Slicer: "Multi-Slicer" M-24
Barrel Cheese Cutter: B-10-1
Frozen Meat Slicer MINIMAC
S/M Flaker: 1
TU-Way Cheese Portioner: C-1
Automatic Meat Tenderizer: 83 "Tenderit"

GENERAL PACKAGING EQUIPMENT CO.
HOUSTON, TEXAS
Form and Seal Machine: 70VU, 80VU, 90VU (Must be supplied with an acceptable filler.)
Hydrafeed Scale: 2500-SS-1

GENERAL RESEARCH CORP.
CANTON, GEORGIA
Gizzard Splitter & Peeler: Hill 210-B

GENERAL TIRE RUBBER COMPANY
NEWCOMERSTOWN, OHIO
Cutting Board: Boltaron ETM-R
Cutting Boards: Boltaron ETH-R in the following:

Part No.	Sales Code	Colors
63-292	5217-3282	Tan
64-293	5217-3217	Harvest Gold
64-251	5217-3117	Persimmon
64-252	5217-4817	Peach (Beige)
64-253	5217-5000	Melon
64-254	5217-6000	Pineapple
64-256	5217-5005	Pumpkin

GENTILE PACKAGING MACHINERY CO., INC., DETROIT, MICHIGAN
Lasagna Filling & Packaging Machine: L6

GEYER, THE FILLER MACHINE COMPANY, INC.
ROCKLEDGE, PHILADELPHIA, PA.
Piston Filler: B

G & H PRODUCTS INCORPORATED
KENOSHA, WISCONSIN
Air Actuated Automatic Valve: 60 & 61 Series

Air Actuated Tangential Outlet
Valve: 63 Series
4" Air Actuated Kettle Valve:
GCK61-9-4
Flow Diversion Valve:
GC 60 FDV Series
S/S Sanitary Centrifugal Pumps:
G-.MM, G-LH.MM, G-.LMM, G-.B,
G-LH.B, G-LB, C-.MM,
C-LH.MM, C-.LMM

GRASSELLI GIORGIO
REGGIO E, ITALY
Ham Skinner: "Grasselli" 50A
Automatic Skinner: "Grasselli"
N520

GIRTON MFG. CO.
MILLVILLE, PENNSYLVANIA
Kettle w/Agitator: PW-SC
Loaf Browner: LB-1

GLADD INDUSTRIES INC.
DETROIT, MI
Smokehouse/Ovens: BO-1T-G,
BO-6T-G, BO-26T-G, BO-6T-S,
BO-2T-G, BO-8T-G, BO-34T-G,
BO-8T-S, BO-3T-G, BO-10T-G,
BO-3T-S, BO-12T-S, BO-4T-G,
BO-12T-G, BO-4T-S, BO-26T-S,
(BO-.T-G) (BO-..T-G),
(BO-.T-S), (BO-..T-S)
Brine Chill Tunnels: BC-02000
-CHC/B, BC-04000-PBB/A, BC-
06000-WB/A, BC-05000-CHC/B,
BC-06000-PBB/B, BC-04000-
WB/A, BC-20000-PBB/A, BC-
04000-PBB/B, BC-06000-WB/B,
BC-12000-PBB/A, BC-10000-
WB/A, BC-04000-WB/B, BC-
06000-PBB/A, (BC-.....-
PBB/A), (BC-.....-WB/A),
(BC-.....-CHC/B), (BC-.....-
PBB/B), (BC-.....-WB/B)

GLASS INDUSTRIES, INC.
FARMINGTON, MICHIGAN
Oven: 2000

GLENDALE FOODS INC.
DETROIT, MICHIGAN
Spiral Slicer: 81

GLOBE INTERNATIONAL
BUFFALO, NEW YORK
Belt (Food Contact):
White & Green, Hycar &
Nitrite,
Belt (Food Contact): I.W.P.
Interwoven, 3-Ply, IWP-3F-
Teflon-Cream, IWP-3F-Teflon-
Green
Interwoven Polyester Carcass:
IWP-Nitrite, PVC, Silicone,
Teflon, IWP-3-FGP, IWP-3F-
PVC/COS, IWP-8F-PVC
Laminated Polyester Carcass:
1002-D, 1003-D, 1004-D,
1005-D, 1006-D, 5003
Laminated Cotton Carcass:
1002, 1003, 1003G, 1004,
1005, 1006, 202, 203, 204,
205, 206, 602, 603, 604,
605, 703, 703-TB, 704
Woven Cotton Carcass:
Kanry-Tex,
Kanry-Tex-PVC/COS,
SWC-Silicon, Kanry-Tex-FGP
White PolyMate: 80 PVC/COS,
110 PVC/COS
1WP-3-F-PVC-COS White
Resist-a-Stain, Kanry-Tex-
PVC/COS White Resist-a-
Stain, Poly-Mate-80-PVC/COS
White-Resist-a-Stain, Poly-
Mate-110-PVC/COS White
Resist-a-Stain
Belt, White (Food Contact):
1WP-3 FSXFS, 1WP-3 PVC/COS
Belt (Packaged Product Only)
Laminated Cotton Carcass:
403, 404, 405, 406, 407,
408, 409, 410, 411, 1804,
1805, 2303, 2304, 2305,
Glid-Top, VEE-Top,
Kling-Top, Ruff-Top
White Poly-Mate: 80 FSXFS
(Belts with Cotton Carcasses
must have edges sealed
with acceptable compound)
Belt (Food Contact): White
Poly-Mate:
COS Nitrile 90, 135
Belt (Food Contact) Polyveyor:
50, 75, 125
Belts (Food Contact): Allveyor
White COS/S 75, 90, 100, 120,
Allveyor White CBS 90, 120
Belt (Packaged Product only):
"Poly Mate Rufftop"-White
Belt (Food Contact): Green
"Polymate" COS Nitrite 90
Belt (for direct contact):
H-60, H-80, H-120, S-100

GLOBE SLICING MACHINE COMPANY
STAMFORD, CONNECTICUT
Slicer: 720-S, 115-S, 215-S,
300-S, 400-S, 820-S, 770-S,
585-S, 500-S, 500-L, 725-S,
725-L, 825-S, 825-L, 775-S
775-L
Meat Chopper: 742, 752-S,
642-S, 842-S, 852-S, 942-S,
952-S, 956-S, 122-S, 242-S,
342-S, 122, 242, 342
Saws: 79S, 140S, 160S
Chopper 422
Scale: 435

GLOBUS LABORATORIES, INC.
SOUTH HACKENSACK, NEW JERSEY
'Inject Star" Pickle Injector:
BI-13, BI-13B, BI-18,
BI-25/71, BI-38, BI-135,
BI-102
"Inject Star" Meat Tumbler:
HS-3/1, HS-5/1, HS-3/..,
HS-5/..
Tipping Lift: EL-3
Meat Tumbler: "Inject Star"
190, "inject Star" HS-2/..
and HS-6/.., "Inject Star"
HSL-750

- Meat Bone Separator: "Inject Star" P-60-S, "Inject Star P-100-S
- Vacuum Tumbler: "Inject Star" HS-7
- Injector Star Vacuum Massage Unit: VMS-..
- Vacuum Tumbler: "Inject Star" 2600

GLOBUS PROCESSING EQUIPMENT
SOUTH HACKENSACK, NJ
- Smokehouse: 800

GLOVE MACHINE COMPANY
CANTON, GEORGIA
- Conveyor: DD-184
- Poultry Cut-up Saw: DD-186
- Poultry Shackle: DD-88
- Cone Debone Conveying System: GB-93085

G.N.C INC.
COUNCIL BLUFFS, IOWA
- S/S C Hook Knife with Sterilizer: 604C
- Hide Puller: 643
- S/S Tripe Scalder: 610
- S/S Lazy Susan: 1410
- S/S Packing Table: 1403
- Belt Conveyor: 680-I
- S/S Slat Moving Top Table: 1106
- Vat Dumper: 1500
- S/S Boning Table with Cutting Boards: 683-B
- Jaw Puller: 1765

GOODALL RUBBER COMPANY
TRENTON, NEW JERSEY
- Belts (Food Contact)
  - White: 2014-B, 4066-B, B2073, B2075, B2173, B2174
  - Tan: B2074, B2174
  - Urethane, Chicken Deboning: 4507
- Belts (Food Contact) Food Mover PVC White, Tan, Green, Smooth, Cleated, Flanged and V-Guide ..COS, ...COS, ..CBS, ...CBS
- Belts (Packaged Product Only) PVC "Carry All" Incline, White ..COS, ...COS, ..CBS, ...CBS
- Sanitary Hose (direct food contact w/sanitary connections): N2499

GOODMARK FOODS, INC.
GARNER, NORTH CAROLINA
- Tray Conveyor: TC-1212

B. F. GOODRICH COMPANY
AKRON, OHIO
- Belting (Food Contact)
  - Hycar - Smooth Cover White, Tan, Green, Black
  - Fabric Series: SCP, AP-35, APT-35, PN 45, PNT 45
  - Butyl - "Hot N Cold" Smooth Cover White
  - Fabric Series: AP-35, APT-35
  - Koroseal - Smooth Cover White, Tan
  - Fabric Series: SCP, AP-35, APT-35
  - Single Ply Solid Woven PVC
  - Korowhite 90 SMC X F, 125 SMC X F, 125 CHV X F Chevron
  - Belting (fully Packaged Product)
  - "Gripper" Griptop - Reddish Brown "HYCAR" Tan Rubber
  - Belts with Cotton Carcasses must have edges sealed with acceptable compounds)
  - Belt (Food Contact): DS828
  - Belting (Food Contact): Hot & Cold Butyl
  - Belting (Food Contract): Korowhite 90 Cleated Incline
    - Korowhite 125 Cleated Incline
    - Korothane 125 SMCXF
    - Novitane FG, FG95A
  - Belting (Food Contact): Ridge Top

GOODWAY INDUSTRIES, INC.
BOHEMIA, NEW YORK
- Extrusion Manifold: XM-80

GOODYEAR AEROSPACE CORP.
AKRON, OHIO
- Plastic Tank

GOODYEAR TIRE & RUBBER CO.
AKRON, OHIO
- Belting (Food Contact)
  - Smooth White, Black, Tan, Green: Permalon
  - Smooth Polyester: Polyester 2 or 3 Ply White, Tan, White w/Blue Skim: Spectra
- White Cleated Permalon: Wingflex
- Belting (Packaged Product Only)
  - White, Black, Tan, Green: Permalon Rough-Top
  - Polyester: Polyester Rough-Top
- (Belts with cotton carcasses must have edges sealed with acceptable compound)
- Belt (food contact): SN-1304-A, SN-1304-C

GOODYEAR TIRE & RUBBER CO.
LINCOLN, NEBRASKA
- Tan Neoprene Corrugated Belt: (For fully packaged product and dry materials): SN-601

GORING KERR, INC.
TONAWANDA, NEW YORK
- Metal Detector - Conveyor: "Saniline" 2
- Metal Detector (without conveyor): Tektamet HSU, MSU

Metal Detector Search Head
(For Packaged Product):
Type II Tektamet

GRACE MACHINERY COMPANY
OAKLAND, CALIFORNIA
Mixer: J
Food Pump: 803

W. R. GRACE & COMPANY
DUNCAN, SOUTH CAROLINA
Bagging Table: 80[illegible]3, 8021
Loading Table: 8064
Taped Bag Loader: 8048-A, 8055, 8056, 8074, 8057, 8096, 8086, 8096-A, 8155, 8165, 8177
Hot Water Shrink Tunnel: 8152-1
Pre-Dip Unit (Single Station): 8026-A
Air Blast Conveyor: 6684-A - 3, 4, 5
Roller Conveyor: 8023
Sealer-Cooler: 6345-B, 6345-A
Nozzle: 8060, 8061, 8065, 8066
Rotary Pack-Off Table: 6680
Vacuum Pouch Machine: 6250-B
Hot Water Shrink Tunnel: 6536-C, 6536-D, 6536-E, 6536-F, 6536-G, 6543-B, 6543-A 6570-B, 2900, 6570-A, 6570-C, 6570-D, 6570-E, 106, 8152, 8152-1, 3072B
Boxing Station: 2950
Vacuum Packaging Machines: 6154-B, 6170, 6170B, 6170A, 8200-., 8200-B-1, 8200-B-2, 8210-., 8132, 8220, VS-44
Conveyors: CA 1, CA 2, CA 3, CB 2, CC 1, CC 2, CC 3, CE, CF, CG, CH, PC, 2939-C, 8109, 8110, 8131-.., AC8210-111, AC8210-112
Bins: BA, 2959
Bag Rack: RA, 8022
Boning Conveyor: 2937
Bone Conveyor: 2946
Table: 10052, 10050, TA 1, TA 2, TA 3, TB 1, TB 2, TC 1, TC 2, LA
Boning Table: CD, 2940
Cutting Table: 10051, 10054, 10133
Shrink Tank, Ventilated: 6520-A
Pre-Dip Tank: BB-2914-6
Wrapping Machine: 2980
Bag Loading Chute: 6659-A
Sealer-Cooler; 6345-A, 3069C
Vacuumizing & Clipping Machine: 8100, 8101, 8102
2-Station Taped Bag Loader: 8099
Rotary Stacking & Bagging Table: 8098
Slat Conveyor: 8097
Vacuum Skin Packaging Machine: 8081
Rotary Vacuum Chamber and Closing Machine: 8300, 8310
Bag Loader: 8128, 8136, 8301
"Cap-Kold Package Chiller: 8127
Fill Station: 8125
Trough Conveyor: 8126
Powered Bag Loader: 8124
Belted Bag Loader 8129
Meat Loading Horn: 6675
Automatic Infeed System: 8250
Rotary Chamber Vacuum Packing Machine: 8310-..
Automatic Bag Loading Machine: 8302A_..
Rotary Vacuum Chamber and Closing Machine: 8300B_..E and 8300_..
Bag Loader: 8170
Hot Water Shrink Tunnel: 3045
Rotary Vacuum Chamber Closing Machine: 8300-.., 8300B-.., 8300B-..E, 8300B-..V, 8300-..E-1, 8300B-..CS

GRACO, INC.
MINNEAPOLIS, MINNESOTA
Air-Operated Valve (S/S)
Lever-Operated Valve (S/S)
Pump: 206-030
"Monark" Sanitary Pump: 207-550
Turkey Injector: 953-108
Sanitary Pump: 954-073, 953-283, 952-793, 952-995
S/S Barrel Pump: 946-500

GRANT-LETCHWORTH, INC.
BUFFALO, NEW YORK
S/S Mixer: MA-7, M-..00

GRANT & MARSHALL, INC.
DUBLIN, OHIO
Scales: 8600-1 Thru 8620-1, 8700-1 Thru 8755-1

GRANT'S ENGINEERING & MACHINE CO.
SAN FRANCISCO, CALIFORNIA
"Packfoil Overlay Machine: Series 100, 300, 600

GRATON & KNIGHT LTD.
HERTFORDSHIRE, ENGLAND WD61LX
Belts (Direct product contact): 1E/S + 2 PU White, 1EF + 2 PU White, 2ES + PU White, 2 EF + 2 DU White

GREAT LAKES CORP.
CHICAGO, ILLINOIS
Slicers: 1071, 264, 264VS, 367, 367VS, 1071-N, 1071N-1, 972-1, 1071N-1-PE, 1077, PEPR
Sealer: 84.., 81..
Wrapping Machine: LW-500
Accu-Slicer; 972
"Dynachek" Checkweigher: 387932, Type DC-100
Loaf Loader: L-71
Shingling Conveyor: 1175
Diverter: 775-2L, 775-3L
Automatic Luncheon Loader: L-71-HS-60
Slicer: SSPE 482
Datachek Checkweigher: 387932 Type DC 200

GRIFFITH LABORATORIES
ALSIP, ILLINOIS
S/S Blender: G.../1
S/S Table w/Scale: S3R
Brine Pump: 7T, 8, 11, 437-1001-SS
Mince Master: A, B, C
Meat Silo Assembly: G-35
Dual Shaft Blenders: G-.../2
Single Shaft Blender w/Blend-A-Matic System: G.../1/S, G.../2/S
Steam Blender: G-.../2/S.
S/S Scales: S-2..., S-3...
Pickle Injector: "Selo-Protecon" SPI-.., SPI-..-S
Bone Press: "Selo-Protecon" SBP-..
Meat Tumbler: "Selo-Protecon" SMU-..
Vacuum Ham Press: "Selo-Protecon" SVP-20N
Meat Tenderizer: "Selo-Protecon" PMT40
Pickle Injector: "Selo-Protecon" SPI-440
"Bulk Lift" Semi Bulk Containers: B/L NS-FG (For dry products only.)

GROEN DIV. DOVER CORP.
ELK GROVE VILLAGE, ILLINOIS
S/S Kettles, table top, steam jacketed, direct steam and self contained electric: TDC.., TDB/4..
S/S Kettle w/Agitator (Agitator removed daily for cleaning and inspection): INA.., INA...
S/S Kettle, steam jacketed, tilting, with twin agitators: DN/TA.., DN/TA..., DTA/3..
Agitators, mixing (applied to model N Kettles: TA.., TA..., RA.., RA..., SA(FM).., SA(FM)..., NEM.., NEM..., DA/1.., DA/1..., DA/2.., DA/2..., INA/2.., INA/2...
S/S kettle, steam jacketed, w/planetary mixer: DPM.., DPM...
Braising pan, tilt type: FPC., HFP/1.
Perforated baskets: I, II.
S/S Tank, jacketed, top entering mixer: FVJ/TM.., FVJ/TM...
S/S Tank, sloped bottom: OVS.., OVS...
Agitator: NEM
Twin Agitator: DA/2
Cooker/Mixer: DTA/3
S/S Kettles, steam jacketed, tilting: D.., DT.., DN.., DN..., DL.., D2.., DL2..
S/S Kettles, steam jacketed, Stationary, PT.., PT..., FT.., FT..., GT.., GT..., N.., N..., GPT
S/S Kettles, steam jacketed, self contained, gas fired: AH/1.., HH/2.., HH/3.., HH/3...
S/S Kettle; EE/AE-1
Ribbon Blender: NTRR500
S/S Mixing Kettle: DNEM-150
Continuous Scraped Wall Cooler with Incline Mixer: DRC-3672(A)
Kettle: TDA/1-40
S/S Kettle, Steam Jacketed, Self-Contained, Gas Fired: HH/4-..
Steam Jacketed Mixing Kettle: NVA/TA-250
Cooktank: CKCT-..
Batch Casing Cooler: 48/36, 42/24
Pump Fill Station: CKPF/2, CKPF
S/S Kettle: Dee-4

J. E. GROTE CO., INC.
(Blacklick) COLUMBUS, OHIO
"Pepp-A-Matic" Pepperoni Dispenser: FG1012001, FG1012001S, FG1012001-2, FG1012001-3, FG1012001-6, FG-1012001-4
Sausage Quartering Machine: 300-D-300
Conveyor: 600-D-129
Cheese Shredder & Applicator: 200-D-100
Cheese Conveyor Scale: 204-D-600
Pendulum Slicer: FG101-2005
2-Station Pendulum Slicer: GS-1012005-2
5-Station Pendulum Slicer: FG-101-2005-5
Post Pendulum Slicer: FG-101-2005-1
Ham Cutting Conveyor: D1008262
"72" Slicer Applicator: 1272
Paper Feed Machine: D1007130-A
Slicer Applicator: 636
Cheese Barrel Cuber: 600-2139
Slitting Machine: 5000-3
Slicer/Applicator: 1204

GSE, INCORPORATED
FARMINGTON HILLS, MICHIGAN
Platform Scale (w/Suitable stand): or floor mounted): 4430...., 4440...., 4450....
Platform Scale: 454.-S, 457.-S, 458.-S

B. F. GUMP
BUFFALO, NEW YORK
Bar-Nun Incline Pressure Sifter: CP-43

H

H & R FIBERGLASS, INC.
SOUTH CHICAGO HEIGHTS, ILLINOIS
Dry Ice Storage Container: HR-PB

HABASIT BELTING, INC.
CHAMBLEE, GEORGIA
Belts (Food Contact) (Smooth side for product

contact): (PV-20, PG-20, FAB-5E, FAB-8E, FAB-12E, FNB-5E, FNB-8E, PUG-8NF-VAR-2, FNB-3P, FNB-2E, FAB-2E
Belts (Packaged Product Only): FNI-2E, FNI-12E, PF-10
(Belts with cotton carcasses must have edges sealed with acceptable compound)
Belts (Food Contact): FAW-5E, FAF-12E

HALL EQUIPMENT COMPANY
ALTO, GEORGIA
Conveyors: FBA..., FBB..., FBVA..., FBVB..., HFBA..., HFBB..., HFBVA..., HFBVB...

HAMILTON KETTLES
CINCINNATI, OHIO
Kettle w/Agitator: A
Open Top Kettle (No Agitator) CW, A, B, C, SA, SB
S/S Perforated Basket: BA
Agitator Single Motion: SM-1, SM-2, SM-3
Heat Exchanger: SC
Plug Valve: 3, 4
Double Motion Agitator: DM-US
Triple Motion Agitator w/ Welded Paddles: TA-1, 2, 3 & 4
Pressure Cooker Kettle: PC-US

HAMILTON TANK AND METAL WORKS
BROOKLYN, NEW YORK
S/S Roasting Machine 707

HAMJERN A/S
N 2301 HAMAR, NORWAY
Cattle Hide Puller: 35
Stripping Knife w/Sterilizer: "Hamjern" 10-4
Lifting Support Boom: "Hamjern" 10-.
Shank Lifter: "Hamjern" 10-1
Hide/Pelt Puller: "Hamjern" HJ10

HAMMERLUND MANUFACTURING COMPANY, INC., HOPKINS, MINNESOTA
Meat Cutting Table: HF-122
Conveyorized Boning Table: MLH-503
Conveyor: MLH-502-A, 502-A

HANTOVER, INC.
KANSAS CITY, MISSOURI
Tag Fastener: Tag Fast II
Tag Fastener Gun: Tag Fast III
Offal Chill Basket: 17521
S/S Curing Soaking Vat: 17551
Round Nose Truck: 16951
Galvanized Truck: 16976
General Purpose Truck: 17002
Utility Truck: 17251
S/S Heavy Duty Meat Truck
Galvanized Heavy Duty Meat Truck
S/S Meat Truck: Cat. #16605
Cattle Paunch Truck: 16902
Rohwer Meat Filler: 21820
Bottom Dump Bucket: 1340-X
Screw Conveyor: 66
Conveyor: 65
Mold Truck: 226
Batching Conveyor: 64
Tables: 2000, 3200, 4400
Sausage Cage: 1860
Lazy Susan Tables: 5100
Trucks: 17021, 16921, 16926, 16932, 16938
Offal Pan Truck: 17501
Head Flush Cabinet: 19250
Pan Truck: 7304
Smokehouse Tray: 15537
Smokehouse Trays (Nylon Coated): 15600, 15603
Smokehouse Truck: 15536
Smokehouse Cage: 15535
Perforated Cook Basket: 23431
Cook Tank, Open Top: 23430
Tripe Umbrella: 3636
Wire Basket: 15513, 15515
Wire Basket, Nylon Coated: 15514, 15516
Tripe Scalder: 36...
Revolving Tripe Inspection Stand: 19346
Revolving Head Flushing Stand: 4868 and 4868-S
Collapsible Sausage Cage: 15765 and 15765-S
Special Smokehouse Tree: 15717 and 15717-S
Ham and Bacon Tree: 15713 and 15713-S, 15703, 15703-S
Head Inspection Rack: 19230
Stationary Viscera Inspection Table: 19201
Hog Viscera Inspection Table: 19265, 66-VP (Sanitized with 180° F. water.)
Revolving Head Flush Cabinet: 486°
Ham and Bacon Truck: 17132
Cook Truck: 11619
Liver Truck: 17110
Dump Bucket: 22050
Shelf Trucks: 7281, 17360, 17361, 17362, 17363, 17364, 17365, 17366, 17367, 17368, 17380, 17385
Loaf Chill Truck: 17536
Head Work-up Table: 19220
Pluck Table: 19215, 19213
Cattle Paunch Table: 19278
Loin Rack: 15720
Plastic Offal Tray: 17224
S/S Boning Conveyor: 65-SSB
S/S Molds: 30000 thru 30053
S/S Loaf Pans: 30000-93
Hog Scalding Tub: 50137
Boning Tables: 2400, 3000
Sausage Stuffing Table: 2500
Sausage Hanging Truck: 15641
Cattle Head Inspection Trucks: 17040, 17401
Gambreling Table: 19258
Table: 66-VP
S/S Slat Top Conveyor 66 SLT
Liver Truck W/Drip Pan: 17107
Tripe Washer & Cleaner: 57, 67, 68, & 88

Tripe Defatter & Refiner: 555R, 666R, 68R
Washer Elevator: 475
Refiner Elevator: 375
Inspection Table: 1000
Stripping Knife/with Sterilizer: "Hamjern" 10-4
Lifing Support Boom: "Hamjern" 10-.
Shank Lifter: "Hamjern" 10-1
Hide/Pelt Puller: "Hamjern" HJ10
Centrifugal Beef Foot Cleaner: 76P, 777P, 87P
Hoof Remover: "Deser"
Turbovac Vacuum Packaging Machine: SB320, SB415, SB415H, SB500, SB500-11", SB800, SB1000, SB1000-11"

HAPMAN CONVEYOR COMPANY
KALAMAZOO, MICHIGAN
Conveyor: P-300

HARKNESS FOODS, INC.
RHODE ISLAND
"Steen" Poultry Skinning Machine III
Poultry Skinning Machine Feeder: 11
Poultry Thigh-Drumstick Deboner: 147

WALTER HARNED COMPANY
WICHITA, KANSAS
S/S Pickle Pump (for manual pumping operations): SS133EC, SS233EC, SS133EG, SS233EG
Smokehouse: 300S, 400S
Low Voltage Electrical Stimulator: 48 VAC

HARRISON HOUSE
FT. WAYNE, INDIANA
Bagging & Pasta Table: 147
Bagging & Sorting Table: 75
Onion Bin: 91
Onion Cutter: 92
Poultry Bin: 38
Table: 66

RUSSELL HARRINGTON CUTLERY, INC.
SOUTHBRIDGE, MASSACHUSETTS
Carcass Saw: M-59

HARRISON'S WELDING AND FABRICATING INC.
KNOXVILLE, TENNESSEE
Conveyor: H.W.F. 1982-1

HARTMAN SCALE COMPANY
PERKASIE, PENNSYLVANIA
Digital Scale: DJ-320

HAULTAIN-CHAMPION COMPANY
OAKLAND, CALIFORNIA
Belt (Food Contact): (Food King) 58-NOS, (Food King) 78-NOS, (Food King) 98 NOS, Sno-Tex, Sno-Tex Junior
Belt (Fully Packaged Product): 3 ply Sno-Cone (Rough Top)

HAUSER MACHINERY LIMITED
SCARBOROUGH, ONTARIO, CANADA
Gravity Filler: T-85

HAYES MACHINE CO.
MARSHALL, MICHIGAN
Cartoning Machine: CM-100C-S, 515-B-..-S

HAYON MANUFACTURING AND ENGINEERING CORP.
FRAMINGHAM, MASSACHUSETTS
Pan Greaser: 6400, 6600

HAYSSEN MFG. COMPANY
SHEBOYGAN, WISCONSIN
Packaging Machine: Econ-O-Line
Horizontal Form-Fill-Seal Packaging Machine: RT-110, RT-112, RT-113, RT-114, RT-118, RT-413, RT-414
Vertical Form, Fill & Seal Packaging Machine: A, B, C, CM, AP-16
Vertical Form, Fill, and Seal Machine: 2&2, "Ultima" 7-.., 12-.., 14-.., 22-.., 95-.., S.F.
Wrapping Machine: 43-L
Flex-Vac Pouch Packaging Machine: 6-9-....
Flex-Vac-Rotary Pouch Packaging Machine: 6-7...., 6-10-....
Dataweigh Combination Weighing Systems: ADW-...-RW1-.... ADW-...--RW-....

HEAT & CONTROL, INC.
SAN FRANCISCO, CALIFORNIA
Breaded Product Fryer: BPF
Oil Heat Exchanger: HHXIA15
Motorized Catch Box: MCB, DPF
Electric Oven: 1R
Feed Conveyor: FC
Flour Applicator: BB-D
Wet Feeder: BB-WF
Batter Aplicator: BB-B
Transfer Conveyor: BB-C
Heat Exchanger: HU, HAU
Multi-Purpose Oven: MPOB-....., MPOC-....., MPO-D.....-2L
Multi-Purpose Ovens MPO-D...., MPO-D....-E
Electric Multi-Purpose Oven: MPOC....
Char-Broil Brander: CBBA-30
Continuous Oil Filter: CF-5112
Continuous Fryer: MPF-....
Two Zone Gas Fired Oven
MPO-d-....-2z
Computerized Weighing Scale: CCW-...-RLC-WP-T, CCW-...-RLC-WP-S
S.S. Computerized Weighing Scale: "ISHIDA" CCW-S-2.....
Rotary Brander: RB-....

HEAT SEALING EQUIPMENT COMPANY
CLEVELAND, OHIO
Wrapping Unit: 110
Wrapping Table w/Film Dispenser: HTP-...
Vertical Primal Wrapper: VPW-50, VPW-60
Primal Wrapper: PW-36, PW-42
Wrapping Machine: 1..-.., 6..-.., 8..-.., 9..-..
Belt Sealer: 555, 560
S/S Tables: KK-1S, KS-1S

F. C. HEIDEN, INCORPORATED
MANITOWAC, WISCONSIN
Liquid Smoke Spray Cabinet: 550

B. HELLER & COMPANY
CHICAGO, ILLINOIS
Pneumatic-Automatic Nozzle: Charsol C-10
"Metercator" Liquid Dispenser: 480

HEMA INTERNATIONAL, INC.
QUIMPER, FRANCE
Filling Machine: DM-500, DM-60-CB, DM-120
Filling Machine: MR-.., PMR-.., EC-..
Automatic Hog Carcass Splitter: 60..
Vacuum Can Sealer: SHV-40A

HENNY PENNY CORPORATION
EATON, OHIO
Deep Fat Fryer: 500 PHT, 600 PHT
Breading Machine: BM-110

GEBRUDER HERLITZIUS GMBH CO. KG
SOEST/WESTFALEN, WEST GERMANY
Chop and Slice Machine: A80K

HEWITT-ROBBINS INC.
FLORENCE, KENTUCKY
Belts (Food Contact)
White: 67-4076 & 4080 7-4801, 7-4071, 7-4097, 22-3016, 22-3021
Tan: 67-4075 & 4078
Belts (Packaged Product Only): 7-4076

H & H POULTRY EQUIPMENT COMPANY
REHOBOTH, DELAWARE
Neck Breaker: I, II

HICKORY SPECIALTIES, INC.
CROSSVILLE, TENNESSEE
Plastic Storage Tank: ZPT80

OTTO L. HILGNER CO.
HATFIELD, PENNSYLVANIA
Leg Holding Machine with Sterilizer: 333

HILL AND SON, INC
BALL GROUND, GEORGIA
Poultry Thigh Deboner: M-1200 M-1200-A

HINDS-BOCK CORP.
REDMOND, WASHINGTON
Conveyor: SC-....
Piston Filler: SP-64, SP-128, 2P-64, 2P-128, 2P-156, 4P-08, 5P-03, 6P-02
"U" Shaped Hopper with Agitator: UHA-..
Pumps: P-..., P-...H

HI-SPEED CHECKWEIGHER CO., INC.
ITHACA, NEW YORK
Poultry Sizer: SS-70, SS-70-..
Product Flow Diverter: MFDA..
Checkweigher AA-78, AA78-..., AA78-PWP
Scale: HEC-85, PWP Product Flow Diverter: MFDA2

HOBART CORPORATION
DAYTON, OHIO
Band Saw: 5212, 5216, 5514, 5514-HS, 5614DU, 5614DU-HS, 5216-D, 5614TNU, 5614TNU-HS
Belt Conveyor: BC-1813
Vertical Conveyor: SC-90-56, SC-90-56A, SC-90-66
Loaf Conveyor: CB-0606
Blender: BL-20, BL-30G
Food Cutter: 8141, 8181-D
Grinder: 4046, 4056, 4146, 4152, 4156, 4166, 4256, 4632, 4732, 4812, 4822
Mixer: A-200-D, D-300-D, H-600-D, L-800-D, M-802-U, M-802-UG, V-1401-U, V-1401-UG, H-600-DT, D-300-DT, A-200-DT, AS-200-D, AS-200-DT, A-200-FD, A-200-FDT, AS-200-FD, AS-200-FDT
Mixer/Grinder: 4266, 4346, 4352, 4246, 4356A, 4356J, 4246-S, 4246-HD
Mixer/Grinder/Chiller: 4356C
Vertical Cutter/Mixer: VCM-25 US, VCM-40 US, VCM-130 US
Patty Machine: PM-60, PM-60-A
Rotary Meat Flaker: RF-15
Slicer: 1612, 1712
Tenderizer: 403-U
Larding Attachment: 21
Loaf Mold: 80
Wrapping Machine: FC, ESW
Wrap Station: W-3
S/S Scales: Standard 7000 Series
Scales: 402, 1733-P, 1733-SS, 3000, 7000, 1500 U, 1500 VU.
Scales (with Separate Table or Stand): 1000, 1000S, 2000S, 1510U, 1510-2U, 1540U, 1520, 1541, 1800, 1840, 1850, 1860, 1841, 1870
Counter Beam Scale: 41-1000SP, 41-1050SP
Spring Dial Scale: 45-1000SP, 45-1050SP
Single Beam Scale: 45-3132-HOB-SP
Double Beam Scale: 41-3132-HOB-A21-SP

- Full Capacity Beam Scale: 41-3132-HOB-HO3-SP
- Bone Dust Remover: ABR-1-U
- Cutter/Mixer: HCM-300, HCM-450
  - Scale Counter Spring Dial: HOB-15
  - Saws - Slant: 5700D
    - Vertical: 5701D, 5801
  - Scale & Packaging System: 5000, 1865
  - Receiving Scale: 7900-..
  - Scale: 1871
  - Molder: 80A

C. HOEGGER & COMPANY LTD.
SWITZERLAND
- Alpina Cutter: PB-50, PB-60, PB-80, PB-125, PB-200, PB-300, PB-500
- Alpine Clipping Machine: DK-1060
- Automatic Vacuum Filler and Stuffer: KF-1100, KF-1070, KF-1140
- Alpina Vacuum Cutter: PBV-200-1110, PBV-330-1110, PBV-540-1110

HOEGGER ALPINA A.G.
GOSSAU, SWITZERLAND
- Piston Stuffer: "Alpina" EWF30-1150

HOLLEY EQUIPMENT COMPANY
GAINESVILLE, GEORGIA
- S.S. Chill Tank: TD-84
- Cooked Poultry Parts Deboner: CWM-84
- Belt Conveyor: BC-84

HOLLY SYSTEMS, INC.
BOCA RATON, FLORIDA
- Patty Machine: "Ultimate" 1, 1A

HOLLYMATIC CORP.
PARK FOREST, ILLINOIS
- Conveyor: 611
- Grinder-Mixer: GMG, GMG-150, GMG-180, GMG-180A, GMG-175
- Patty Machines: Super 54, 400, 500, 500A, 580, Powerform 800, Powerform 840, 840-A, 200-U, HG-850, 2077
- Conveyor: 612
- Tenderizer: AMT-650, AMT-625, 625-A, 625-B, 675
- Meat Log Cutter: 369
- Speed Steak Machine: BA
- Power Core Conveyor: 845, 805
- Seasoning Injector: 660
- Hydraform: 670, 670-A
- "Cow Puncher" Scoring Conveyor: 837, 814, 535
- Cheese Spreader: CS-..
- Patty Machine: 879, 880
- Loading Conveyor: 816
  - Precision Bulker: 120
  - Automatic Feed Grinder: 190
  - Patty Machine: 865

HOLLYWOOD PLASTICS, INC.
LOS ANGELES CALIFORNIA
- Tote Boxes: Types 1, 2, 3, 4 5, 7

HOLMATIC, INC.
SOUTH SAN FRANCISCO, CALIFORNIA
- Filling Machine w/o Agitator: DF-10, DF-20
- Agitator for Filler: DF-10, AD7-10/20
- Packaging Machine: CM-13
- Tray Sealing System: TR-2S

DOUGLAS HOMS CORP.
BELMONT, CALIFORNIA
- S/S Dial Scales w/Dashpots (Platform with welded studs & wing nuts for easv removal): 28DS, 1000DS, 24DS, 5DA, 10DS, 20DS
- Dial Scales w/Dashpots: 5DC, 10DC, 20DC, 24DC, 28DC, 2000DC

HOOPER ENGINEERING COMPANY
ELMHURST, ILLINOIS
- VAC Packaging Machine: 503, 504, 1000, 505, 1500, 1501, 1600, 1000-B, 2500, 1000C, 1000D
- Vacuum Packaging Machine: 2600, 4000

HORIX MFG. COMPANY
PITTSBURGH, PENNSYLVANIA
- Flo Fill Filler: HB-..-..-DA, HF-..-..-DA, HA-..-..-DA

HOWE CORPORATION
CHICAGO, ILLINOIS
- Ice Flaker (w/Storage Bin): 20-E
- Ice Flaker (Hanging): 30-EE
- Ice Makers: 10-E, 15-E
- Ice Flakers: ..E, ...E

S. HOWES COMPANY
SILVER CREEK, NEW YORK
- Incline Screw Conveyor
- Mixer: DA-...

HOWE-RICHARDSON SCALE COMPANY
CLIFTON, NEW JERSEY
- XL Beam Scale (w/S/S Platform & a Stand): 5400-S, 5401-S, 5402-S
- Magna-Weight Bench Scale (w/S/S Platform & a Stand): 5600-I-S, 5700-I-S, 5800-I-S
- XL Dial Scale (w/S/S Platform & a Stand): 6400-S, 6401-S, 6402-S
- XL Weight-O-Graph Scale (w/S/S Platform & a Stand): 7401-S, 7402-S
- Magna-View, DPMV, Scale (w/S/S Platform & a Stand): 9300-I-S, 9400-I-S, 9500-I-S
- Magna-View, SPMV, Scale: 9600-I-S, 9700-I-S, 9800-I-S
- Mechano-Weight Scale (w/S/S Platform & a Stand): 5700-3-S, 5800-3-S

A. W. HUGHES COMPANY
BENSENVILLE, ILLINOIS
- Aer-Vac Unit
- Comvac Unit
- Rotoclaw: Mark II
- Rotocleaver: Mark III
- Rotoclaw Junior

HUGHES CO., INC.
COLUMBUS, WISCONSIN
- Rotary Drum Blancher: 02585, 02586, 02587, 02867
- Auger Blancher: 80, 120, 160
- Oscillating Conveyor: 100
- Insulated Rotary Drum Blancher: 06104, 06109, 06114, 06179
- Insulated Rotary Blancher: 06-250
- Belt Cooler: 12-636
- Dewatering Shaker: 22

HUNTINGTON INDUSTRIES
BETHRAYA, PENNSYLVANIA
- Tray Maker Machine

H-WORTH, INC.
SHEBOYGAN FALLS, WISCONSIN
- Sausage Machine: 100

HYCOR CORPORATION
LAKE BLUFF, ILLINOIS
- S/S Rotary Strainer: RSM-....

HYDRO-THERMAL CORP
MILWAUKEE, WISCONSIN
- Wizzard Drum Opener: F (Cut Outside the Chime)

HYTROL CONVEYOR COMPANY INC.
JONESBORO, ARKANSAS
- Poultry Parts Conveyor: TR-78
- Conveyor TA-79-G

I

ICORE DIV./ACUREX CORP.
MOUNTAIN VIEW, CALIFORNIA
- Checkweigher-Classifier: 400 Series, 500 Series, 1200 Series, 1700W, 1700S/S, 2000W, 2000S/S Series
- Sorting Conveyor, Channelizer: CH
- Metal Detector (For Unpackaged Product): 60 Series, 70 Series, 80 Series
- Checkweigher: Mark II, Mark IIA, Mark III
- Weightable/Conveyors: Frame 22, Frame 23, Frame 33, Frame 40

IDEAL EQUIPMENT CO., LTD.
MONTREAL, QUEBEC, CANADA
- Packaging Machine: SL-..

ILLINOIS CUSTOM EQUIPMENT COMPANY
BEDFORD PARK, ILLINOIS
- Cap and Clip Cutter: 350-1, 350-2
- Chub Cutter: CC-1, 11

INAUEN MASHINEN A.G.
HERISAU, SWITZERLAND
- Vacuum Packaging Machines, Series VC 999: 01DK/01DKN, 03DK/03DKN, 04DK/04DKN, 07DK, 07DKB
- Hot Water Shrink Tanks: 25.48E, 25.48D, 62.41, 85.47E, 85.47D
- Bag Loading System: VC 999

INDUSTRIAL DESIGN & MACHINE CO.
NORFOLK, VIRGINIA
- Fat Measuring Tool: H-2622-RI
- Ham Circumference & Carcass Length Measuring Tool: H-2622-R2
- Ham Gauge Tool: G-2789-I

INDUSTRIAL GAS DIVISION
AIR PRODUCTS AND CHEMICALS, INC
ALLENTOWN, PENNSYLVANIA
- Freezer: "Cryo-Quick" GR.-....-PO

INDUSTRIAL INNOVATIONS, INC.
RENFREW, PENNSYLVANIA
- Liver Dewatering System (Incline Conveyor, Dewatering Shaker, and Lazy Susan): APS-3

INDUSTRIAL METAL PRODUCTS CO. INC., SAN BRUNO, CALIFORNIA
- Vibrating Conveyor: 711

INDUSTRIAL KNITTING INC.
MONTREAL, QUEBEC, CANADA
- Fully Automatic Netting Machine: 44
- Air Operated Meat Stuffing Machine: 1616

INDUSTRIAL PARK MACHINE & TOOL CO., INC.
SOUTH CHICAGO, ILLINOIS
- Excel Pak Systems Cartoner: A4-83

INDUSTRIAL SPECIALTIES CORP.
NIXA, MISSOURI
- Automatic Turkey Basting Unit: 5T

INDU-TRONICS
GAINESVILLE, GEORGIA
- Automatic Poultry Sizing Scale: SMS-SS1836, 200BB "Silverline", Silverline system "XL"

INTEGRAL PROCESS SYSTEMS, INC.
PARK FOREST, ILLINOIS
- Cryotransfer Freezer: 18-11, 24-11, 36-11, C-....
- Nitrogen Freezer: ..2, ..3, ..4
- Cheese Applicator: C-24, C-36
- Sauce Applicator: S-24, S-38
- Shuttle Conveyor: 618, 624, 836, 848, SC..., SC...., SC....S
- Cryotransfer Freezer Tunnel: XB-... C (Carbon Dioxide), CK (Liquid Nitrogen)

Automatic Patty Collator-
Shingler: IPS-SG02
Conveyor: 2-30, C.T.
CO2 Freezer: C-.....-I

INTERNATIONAL MARKETING
LINCOLN, NEBRASKA
"Dura Life" Plastic Drums:
Sealable Plastic Head and
Slip-on Lid

INTERNATIONAL OFFICE APPLIANCES
NEW YORK, NEW YORK
Cyclone Meat Roll Tying
Machine: TS-25
"Dove" Meat Roll Tying Machine:
DT-1

INTERNATIONAL SALT COMPANY
CLARKS SUMMIT, PENNSYLVANIA
Brine Tank: Wood
Lixator: Sterling
Brinemaker "Sterling Brinopak":
IS-....
Pur-O-Pak Brine Purification
System: PP3000, PP6000,
PP12,000
Fiberglass Polyester Brine
Tank: 81-060

INTRALOX, INC.
NEW ORLEANS, LOUISIANA
Belt (Food Contact)
Plastic Open Hinge: KD-10900
Belting (Food Contact):
Flat Top Intralox CD-1
Belt (Food Contact) 1" Pitch
Flush Grid: 10800, 10800 FLT
Belt Open Area: 30000
Plastic Belts (Food Contact):
Plastic Open Hinge w/Side
Guards: 10900SG
Plastic Open Hinge w/Streamlined
Flights: 10900 FLT
Plastic Open Hinge W/Streamlined
Flights and Side Guards:
10900 FLT/SG
Belt (Food Contact)1" Pitch
Raised Rib: 10880

IOWA BEEF PROCESSORS, INC.
DAKOTA CITY, NEBRASKA
Hide Stripper: D
Edible Fat and Bone Cyclone:
FBC-1

IRVINE COAST ROYALTIES, INC.
NORTH HOLLYWOOD, CALIFORNIA
Spiral Slicing Machine: 1025

ISLAND EQUIPMENT COMPANY
HIALEAH, FLORIDA
Bone Conveyor

ITC BREDDO DIVISION
KANSAS CITY, KANSAS
"Likwifier" Mixer. LOR-..,
LOR-..., LOR-...., LOS-..,
LOS-..., LOS-....,
LORW-.., LORW-...,
LORW-...., LOSW-.., LOSW-...,
LOSW-....

ITT GRINNELL VALVE COMPANY, INC.
LANCASTER, PENNSYLVANIA
Diaphragm Valve:
Series 4940-802-R2
Sanitary Type Diaphragm Valve:
...-4920-..-...
...-4930-..-...
...-4940-..-...
...-4770-..-...
...-4790-..-...

LEN E. IVARSON INC.
MILWAUKEE, WISCONSIN
"Schroder" Kombinator
MKB 04/178-1400 w/pump KL05
UKB 04/178-1400 w/pump KL05
Margarine Packaging Machine
"Bock" FOB....
"Benhil" Margarine Filling &
Packaging Machine: 8345

J

J & B SAUSAGE COMPANY, INC.
WAELDER, TEXAS
S/S Meat Tumbler: VT-1000

JABSCO PRODUCTS
A UNIT OF ITT CORP.
COSTA MESA, CALIFORNIA
Sanitary Pumps: Series 15010,
15030, 15050, 15070, 15170
Sanitary Positive Displacement
Pumps: 25500, 25550, 25600,
25650, 25750, 25800, 25850
Sanitary Centrifugal Pumps:
701, 702, 703

JACCARD CORPORATION
ORCHARD PARK, NEW YORK
Steak Cutter (Portion-Matic):
1070, 1070-A
Slicer (Instant-Matic): CKS
Tenderizer (Tender-Matic):
CA-100, E-80, E-90, CA-101,
CA-102, H, J, E-93
Skinning Machines: GG-35G,
GG-50G
Vacuum Packaging Machine:
VC-999-.., "Super Jumbo"
Dicers: TA-84, TA-84S, TA-108S,
Treif Junior
Dicers: TA-108/3 and TA-108/4
Dicer/Slicers: Piccolo II,
DerBy, Sprint, Unimat 108,
Unimat 108/2, CuBemat 120,
CuBemat 144
Injector Pokomat: P30/450,
P8/270, P20/310, P10/300,
P14/300
Skinning Machines: GG-35P,
GG-35PB, GG-50A
Meat Slicer: TK-640, TK-920,
TG-180, TG220
Automatic Pickle Injector:
PI-.., PI-7, PI-9, PI-13,
PI-16, PI-25, PI-40, PI-80
De-Rinding Machine: N-520

JACOBSON MACHINE WORKS, INC.
MINNEAPOLIS, MINNESOTA
Meat Crusher "Full Nelson" 1-1614-B, 1-2214-B, 1-3414-B

LUTETIA JAEGAR, INC.
TAMPA, FLORIDA
Vacuum Tumbler: 4
S.S. Vacuum Tumbler: 3
S.S. Vacuum Tumbler: 5, 6
S.S. Meat Loader: 2
Injector Tenderizer: 3
Tenderizer: 2T

JAMAR CORPORATION
ELMHURST, ILLINOIS
S/S Stuffing Horns: S, R, L, RB

JAMM INDUSTRIES
CHICAGO, ILLINOIS
S/S Wire Belt Conveyor: J-100, JD-200, JD-300, JT-400

J AND R MANUFACTURING
MESQUITE, TEXAS
"Oyler" Smoke Pit: SS-1, SS-2

HARRY P. JANES
STOCKTON, CALIFORNIA
Sanitary Type Valve: 3-2, 2-3

JARVIS PRODUCTS CORPORATION
MIDDLETOWN, CONNECTICUT
Vent Cutter: VC (Surfaces of machine contacting carcasses qmust be sanitized between each use with 180° F. water or solution of 20 ppm residual chlorine at point of use.)
Dehider w/Rear End Exhaust: JC-1
Hydraulic Hock Cutter & Dehorner: 25C, 26K
Hydraulic Dehorner: 50-D
Hydraulic Cutter; Hock/Dehorner/Loin Dropper: 30CL
Hydraulic Beef and Hog Head Dropper: 3HD
Dehider: Starcraft
Air Scribe Saw: 600F, 600G
Air Multi-Purpose Saw: 700F, 700G
Air Scribe & Loin Saw: 800F, 800G
Air Saw: 900F, 1000F
Sheep Brisket Shear: "Real Cold"
Hog Neck Breaker: 3300 HNB
Pneumatic Hock Cutter: 400 HC
Hock Cutter: HC-400
Electric Bone Saw: 4001, 4002
Brisket Saw: 5 DM, MG-1
Electric Dehider: DH-1, DH-2, DH-3, DH-4
Hydraulic Carcass Splitting Saw: "Hydra-Splitter", OTT.
Loin Dropper: 25CL
Lung and Kidney Remover: LKE-1
Jarvis "Buster" Band Saws: (Adequate sterilizing facilities must be provided. This will include a hot water hose with an adequate supply of 180° F water.): H080, S760
Sig Flaying Knife (Not acceptable for trimming grubs)
Electric Reciprocating Saw: 45E
Carcass Splitting Saw: 44
Air Reciprocating Saw: 45E
Individual Off-line High Pressure Bird Washer with Chlorinator: TC-100, C-100
Carcass Band Saw w/Water Flush and Anti Drip Device: "Buster" III, IV, V (The water flush device does not preclude a suitable sterilizing system.)
Dehider: Starcraft II
Sheep Dehorner: 425-8
Hydraulic Saw: 700F, 1000F
Oil Gland Cutter: OGC-1
Neck Breaker: DNB-1
Low Voltage Electrical Carcass Stimulator: BV-80
Saw (one-piece blade): Wellsaw 404, 424, 444, 464
Saw: Wellsaw 504
Hydraulic Dehorner: 50G
Hydraulic Scribe Saw: 600 FS
Hydraulic Multi-Purpose Saw: 700 FS
Hydraulic Scribe & Loin Saw: 800 FS
Hydraulic-Hog Brisket Saw: HBS-2
Pneumatic Poultry Neck or Leg Cutter: CPE
Pneumatic Turkey Neck or Leg Cutter: CPP
Tongue Bone Cutter: TBC

DONALD S. JARVIS, INC.
EDGEMONT, PENNSYLVANIA
Scalder: H71-375
"Holly-Reynolds" Chill Vat: 160

JASEC, INC.
ATTICA, INDIANA
Electric Carcass Stimulator: ..AC, ...AC, ..DC

J. D. EQUIPMENT COMPANY
DALLAS, TEXAS
Cooker: CD-1, CD-2
Dip Tank: BT-1

JENSEN ASSOCIATES INC.
RIVER VALE, NEW JERSEY
Chicken Dolly
Cutting Board: Thermo-Plastic

JET SPRAY
WALTHAM, MASSACHUSETTS
Refrigerated Dispenser: TJ3

JETNET CORPORATION
CARNEGIE, PENNSYLVANIA
Applicator (Jettyer Netting): Hand CHL, Hand CHM, Hand CXHL, Pneumatic FF-1001-Type-CAL, Pneumatic FF-1001-Type-CXAL
Net Loading Cartridge: S/S
"NetMatic" Net Loader: F-4000

J-HAWK PLASTICS
LEAWOOD, KANSAS
Cutting Board: Kimo Plastic

JOHNSON BROTHERS MANUFACTURING, LTD. WINNIPEG, MANITOBA, CANADA
Cattle Head Skinning Stanchion: JPH-2
Hide Puller: JP-2

C. JOHNSON CHEESE EQUIPMENT, INC.
PLAINFIELD, WI
Horizontal Cheese Block Cutter: CJ-....

JONES & HUNT INC.
ORWIGSBURG, PENNSYLVANIA
Storage Tank: Plastic

JONES SUPERIOR MACHINE COMPANY
WAUKEGAN, ILLINOIS
Band Saw (Packers): 19-A, 53-A, 54-A
Ribbon Blender: SRB-...
Traveling Table Band Saw: 200S
Stationary Table Band Saw: 190S
Ham Tumbler: HT-...

JOY MFG. COMPANY
WILMINGTON, MASSACHUSETTS
Greer Battering Machine: FBA
Greer Breading Machine: FBR

JULIAN ENGINEERING COMPANY
CHICAGO, ILLINOIS
"CLASS" Water Spray Cabinet: 1020
"CLASS" T-Bar Product Conveyor: 1060
"CLASS" Automatic Loader: 1080
"CLASS" Belt Unloader Conveyor: 1070
"CLASS" Brine Deluge Cabinet: 10340
"CLASS" Coagulant Deluge Cabinet: 1050
"CLASS" Cook Cabinet: 1010
Brine Chill Cabinet: VBC-100

JUPITER OF G. VERITA COMPANY
SUFFERN, NEW YORK
Pneumatic Dehider: HD-7

JUSTIN ENTERPRISES, INC.
FAIRFIELD, OHIO
Fibre Glass Tank, Acceptable for brine & water storage.

JUSTIN FIBERGLASS INC.
GEORGETOWN, DELAWARE
Fiberglass Storage Tank: 142 (Acceptable for storing water or brine.)

JVR INDUSTRIES
BUFFALO, NEW YORK
Vacuum Packaging Machine: CV-3CS, CV-8CS

K

K-TRON, INC.
SCOTTSDALE, ARIZONA
S/S Platform Scale: B3W

KAISER ALUMINUM & CHEMICAL COMPANY, CHICAGO, ILLINOIS
Foil Crimper: HCT-802, HCT-801, HCT-803
Foil Container Closing Press: ACM-400
"Air-O-Matic" Pie Press: A-800

J. KARLBERG ASSOCIATES
WYCOMBE, PENNSYLVANIA
Stand and Mounting Bracket: 100
Link Conveyor: 110
Stuffing Table: 120

KAMFLEX CORPORATION
ADDISON, ILLINOIS
Conveyor: 700-...., 700A-...., 702-...., 703-...., 704-...., 705-...., 715-.... 810-....,811
S/S Conveyor: 732-...., 733-... 734-...
Boning Conveyor: 771
Walking Beam Conveyor: 781
S/S Wire Belt Conveyor: 731-...
Lazy Susan Turntable: 901-...
S/S Multi-Level, Packoff Turntable/Conveyor System: 905-...
Metal Detector Conveyor: 791-...
Metal Detector: 510-..., 520-...

KANAFLEX
COMPTON, CALIFORNIA
Clear Hose: Series 200SFG, 210HFG
Hose: 290 FG

KARRES GMBH AND COMPANY KG.
STUTTGART, WEST GERMANY
S/S Smokehouse: U2800/1, U2800/2, U2800/3, U2800/4, 1600

KARTRIDG PAK, INC.
DAVENPORT, IOWA
Packaging Machine (Chub): 40, 41, 44, 33, 34, 36, 37, 38-1, 39, 42-1, 42-2, 50, 43
KP Vacuum Bagger: 306-2, 306-3
Vacuum Deaerator: 201-1
Weiner Stripper: 302-2, 302-3
Kartridg Pak Deboner: 312-1
Meat Chiller: 312-1-C
Meat Stuffing Pump: 313-1, 313-2
Compensating Cylinder: KS
Deboner: 318-1, 318-2, 318-3
Continuous Anyl-Ray Fat Analyzer M-401
Deboner: 318-2B (To Be Used in Conjunction with Bone Press: 312-1.)
Packaging Machine, Chub: 38-2
Meat Sample Compactor: 316-S1
"Anyl-Ray" X-Ray Fat Analyzer: M-201, 316-3
Mechanical Deboning Machine:
318-2A
318-2., 318-2..
318-3., 318-3..
318-23., 318-23..
Anyl-Ray Fat Analyzer: 316-4A
Pump Feeder: 318-P

Portable Fat Analyzer (Par): 322-1
Burrito Folder: 321-1
Tortilla Folder: 323-1

KASON CORPORATION
LINDON, NEW JERSEY
Vibroscreen: K-30-1-SS

HENRY B. KATZ ASSOCIATES
SHORT HILLS, NEW JERSEY
Automatic Giblet Wrapping Machine: K-Wrapper

KEATING OF CHICAGO
CHICAGO, ILLINOIS
Deep Fat Fryer w/S/S Cabinet: TS-14,-18,-20,-24
"Wimco" Oven w/S/S Interior & Exterior: 27-2 DOXSS

KEEBLER MFG. COMPANY
CHICAGO, ILLINOIS
Mixer: Titan-238 (Paddle must be removed daily unless solidly welded to shaft.)
Cooker: Jourdan (Equipped with S/S pipe and sanitary pump which can be readily disassembled for cleaning.)
Shoulder Knife: 458
S/S Vat: 341

KEENLINE CONVEYOR SYSTEMS
OSHKOSH, WISCONSIN
Conveyor: OM-307-716

KEK, INC.
BRISTOL, PENNSYLVANIA
Mill, Betagrind: BG34-SS (Dry Product Use Only)

KEMA NOBEL FOOD SYSTEM
KLIPPAN, SWEDEN
Boning System: "Been-A-Matic" 001

KENFIELD CORPORATION
MINNEAPOLIS, MINNESOTA
Vacuum Sealers: C-14D, C-14DN C14E, C14EN

KENT COMPANY
CHICAGO, ILLINOIS
Freezer: Liquid

KENTCO
NORTH MIAMI, FLORIDA
Poultry Cutter: KCC-100, KCC-200
Poultry Gizzard Peelers: Series K-...
Poultry Cutter: KCC-100, KCC-200
Poultry Gizzard Peelers: Series K-...
Poultry Killing Machine: Rajah

KENTMASTER MFG. COMPANY
LOS ANGELES, CALIFORNIA
Hog Splitting Saw: KM-110, KM-130, KM-160
Beef Splitting Saw: KM-75, KM-151, KM-203, 200
Beef Brisket Saw: KM-153, KM-500
Hog Brisket Saw: AHB, EHB
Dehorning Saw: KM-650, AD
Breaking Saw: 600, Colt
Ham/Shoulder Marking Saw: 149, AM
Combination Ham & Shoulder & Scribe Saw: AC
"Pace-Setter" Brisket Saw: 500
Primal Cut Saw: APC, 77 and "Superspeed"
Carcass Band Saw: Bandmaster, "Bandmaster" III Adequate sanitizing facilities must be provided. This will include 180° F. water.
Beef Leg Cutt-Off Saw, AL
Dehorner: Hydro-Clipper II Hydro-Clipper I
Carcass Band Saw: BANDMASTER II (Adequate sanitizing facilities must be provided. This will include 180 degrees F. water.)
Saws: SC-...
Hydro-Clipper Leg Shear: HL-1

KENTUCKY COLONEL BARBECUE
LEXINGTON, KENTUCKY
Oven: A

KERCO COMPANY, INC.
ST. LOUIS, MISSOURI
Bacon Conveyor: 200, 300

KERRES GMBH & COMPANY KG
WEST GERMANY
Smokehouses: KBS700EL, CS700EL, CSI...EL, 1...EL, U2.../., US2.../.

KERR SA.
SWITZERLAND
Belts (Food Contact): F5, F10, F20, F22, F30, P6, P10, W20, W30
Belts (Packaged Product): R10, R18, R20, S10, L10D, L20D

KEY EQUIPMENT COMPANY
MILTON-FREEWATER, OREGON
Scalper: 17A64
Air Cleaner: 2B68
Dewatering Shaker: 1411

KEY TECHNOLOGY, INC.
MILTON-FREEWATER, OREGON
Deicer Shaker: 403131
ISO-FLO Dewatering Shaker: 403916, 403917

KEYSTONE VALVE
HOUSTON, TEXAS
4" Butterfly Valve: 99-S w/pipe spreader

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KILIA FLEISCHEREIMASCHINEN
KIEL, WEST GERMANY
- "Kilia: Rapid Cutter: 2000S

KINETIC EQUIPMENT COMPANY, INC.
ALLEN, TEXAS
- Conveyors: BCE-..-.., BCEH-..-..
- Conveyors W/Cutting Board: CEH-CB-..-..
- Lazy Susan: LS-..
- Conveyor: OC-....
- Boning Table: BC-....
- Stationary Boning Table: SSSBT
- Trimming Table: SSTT
- Double Station Boning Table: SSDSBT
- Head Work and Trim Table: SSHWTT
- Ham Pump Table: SSHPT
- Head Flush Cabinet: SSHFC
- Pluck and Gullet Trim Table: SSSPGTT, SSDPGTT
- Revolving Head Flush Cabinet: SSRHFS
- Tripe Washer: SSUTW
- Patty Packing Table: SSPPT
- Stuffing Table: SSST
- Head Inspection Stand: SSHIS
- S/S Screw Conveyor: SSSC-..
- Meat Pump: SSMP
- Tamale Machine: SSTM
- Receiving Table: GRT-..-...

KING ENGINEERING CORPORATION
ANN ARBOR, MICHIGAN
- Sanitary Pressure & Level Sensing System Model: "Acrasensor" II

KLAUS INDUSTRIES
MT. PLEASANT, TEXAS
- Oil Sac Sutter: I

KLIKLOK CORPORATION
ATLANTA, GEORGIA
- "Captain C" Packaging Machine: HS-.....
- "Captain D" Packaging Machine: HS-.....
- "Captain G" Packaging Machine: HS-.....
- "Captain H" Packaging Machine: HS-.....
- "Captain S" Packaging Machine: HS-1.....
- "Captain K" Packaging Machine Horizontal End Load Cartoning Machine: Magnum HMS

K-M CRYOGENICS, INC.
HOUSTON, TEXAS
- Liquid Nitrogen Freezer: CFF-....

KNUD SIMONSEN INDUSTRIES
REXDALE, ONTARIO, CANADA
- Hog Head Brush: 1B/2, 2B/L
- Mixing Vat: 1800-E
- S/S Curing Vat: 523629
- Continuous Smokehouse: KSI-C-....-.
- "LASKA" Cutter: MK.-...-.-S
- K.S.I. Screw Conveyors: D4444, D4445
- Liquid Smoke Applicator: KSI-7500-1
- Brine Chill Unit: KSI-7500-5, BC-1R-..., BC-2R-...
- Unloading Table: KSI-7500-7
- Tempering Duct: KSIC-7500-2
- Pre-Chill Cabinet: KSIC-7500-4
- Dry Sausage Oven: DSO-G-.., DSO-S-..
- Conveyor D-4902
- Ham Boning System--consisting of the following:
  - Conveyor: A1-1248;
  - Conveyor: A1-1305
  - Ham Fat Trim Table: A1-1312
  - Whole Ham Conveyor: A1-1244
- Ham Feeding Conveyor: A1-1288
- Vat Dumper: A1-1255
- Combo Dumper: D-5559
- Main Boning Conveyor: AO-454
  - Smokehouses: BPO-.RG.., BPO-.RS..
- Hog Neck Washer: KSI/SKF
- S.S. Pickle Injector: H-102
- Electronic Fat Measuring Device: "FAT O METER" FOM
- Brine Chill Test Unit: BC-1R
- S/S Tables: A4-635, A4-636
- Carcass Vacuum System: KSI
- Buggy Dumper: D-5000
- Automatic Pickle Injector: FGM..-..

KOACH ENGINEERING, INC.
LOS ANGELES, CALIFORNIA
- Cryogenic Immersion Freezer: CIF-3..

KOBROWSKI MACHINERY COMPANY
CHICAGO, ILLINOIS
- Presto Dicer (Beilhack): A-84

KOCH SUPPLIES INC.
KANSAS CITY, MISSOURI
- (Self-Feeding) Grinder: K-56
  - Cutting Table
- Viscera Table
- K-Frame Tables: (Galvanized Frame): 01-14-.., 01-20-..
  - K-Frame Tables (S/S Frame): 01-27-99, 01-28-..
- Packaging Machine "Multivac": AG-6, AG-8, AG-80, AG-800, A-300, A-400, AB-100, M-8.., M-8..D, M-72, R-7..., R-5..., R-80
- Gate Conveyor: 26 24 20
- "Inject-O-Mat" Pickle Injector: 12351, 12350, 12352, 12354, 12375
- Product Packing Table: 01-17-31
- Boning & Trimming Table: (Galvanized Frame): 01-14-.., 01-20-..
- Ham Pumping Table: (Galvanized Frame): 01-14-58
- Ham Pumping Table (S/S Frame): 01-28-45

Sausage Stuffing Table: (Galvanized Frame): 01-14-.., 01-20-..
Sausage Stuffing Table (S/S Frame): 01-28-..
Boning Table W/Back Splash: 01-17-..
Utility & Wrap Table: (Galvanized Frame): 01-14-.., 01-20-..
Utility & Wrap Table (S/S Frame): 01-28-..
Trimming Table: (Galvanized Frame): 01-14-.., 01-20-..
Trimming Table (S/S Frame): 01-28-..
Sausage Bucket: 01-12-..
Scale Conveyor: 26 26 00
Belt Conveyor: 26 26 65
Horizontal Product Conveyor: 26 27 75
Overhead Bone Conveyor: 26 27 70
S/S Meat Truck: 01-17-03
Meat Truck (Hot Dipped Galvanized): 01-14-..
Sealing Machine (Multivac): AG-4, B-6, BG-6, R-67, R-70
Fat Control (Digital): Honeywell
Alpina Cutter: KA-175, KA-275, KA-440, KA-660
Portable Cook Tank: SP-18424
Worm Screw Conveyor: 28 26 30
Honeywell DFC Console: 29 04 00
Durasan Cutting Boards: 01-14-.., 01-17-..
Koch Dicers: 28 30 00, 28 60 00
Treif Dicers: 21 01 44, 21 01 08
Portable Inclined Belt Conveyors: 26 28 50, 26 29 00
Triple Track Broiler: 22 30 00
Inclined Belt Conveyor: 26 29 50
Head Flushing Cabinet: 10 00 74, 10 00 75, 10 00 76, 10 00 77, 10 00 78, 10 00 79

Smokehouse Trucks & Cages: 2928, 2929, 2925, 2453-7, 2453-8
Dropped Meat Wash Stand: 01-11-36
Umbrella Tripe Washer: 10 03 57, 10 03 58
Pluck & Gullet Tables: 10 01 27, 10 01 28, 10 01 29
Viscera Separating Table: 10 06 89
Beef Paunch Working Table: 10 03 76
Hog Head Holder: 10 01 01
Paunch Truck: 10 00 72, 10 00 69
Head Inspection Stands: 10 00 84, 10 00 86, 10 00 87, 10 00 88
Fat Receiver & Washer: 10 06 99
Hog Scalding Vats: 10 02 29, 10 02 30, 10 02 31, 10 02 35, 10 02 36
Head Inspection & Work Truck: 10 07 00, 10 07 01
Tripe Scalder: 10 03 59, 10 03 60, 10 03 62
Head Working and Trimming Table: 10 02 93
Offal Truck: 10 01 05
Loin Rack Truck: 01-20-.., 01-14-.., 01-19-..
Nesting Smokehouse Truck: 32921
Cattle Head Loops: 10 00 91, 10 00 93
Head Inspection Truck: 10 02 97, 10 02 98, 10 02 99
Revolving Tripe Ring: 10 03 68
Hog Viscera Inspection Table: 10 00 96, 10 00 99
Moving Top Hog Inspection Table: 10 07 02 (sanitized with 180° F. water.)
Truck Smokehouses: 32 00 01, 32 00 02, 32 00 03, 32 00 45, 32-01-55, 32-01-57
S/S Curing Tanks: 01-12-.., 01-16-..
Hide Puller: 10 02 80

Koch Control Plus Weight Control: 21 40 00
"Maja" Pork Skinner: SKS350, SKJ500, VAZ500, VAZ502, VBA-505
Revolving Head Wash Cabinet: 10 02 88
Primal Cut Wrapping & Bagging Station: 21 01 01
Frey Electro-Hydraulic Stuffer: 24 53 30, 24 53 70
S/S Lazy Susan Tables: 26 22 50, 26 22 60, 26 22 70, 26 23 50, 26 23 60, 26 23 70, 26 28 25
"Multivac" Sealing Machines: AGW, AGV, AG-5, B-7
S/S Cook Vats: 01-20-..
Vacuum Ham Tumbler: 24000
S/S Boning Table: 26 28 00
"Grand Prize" Smokehouses: 32 01 42, 32 01 43, 32 01 44, 32 01 45
"Palmia" Grinders: KP-250, KP-300, KP-400
Ham Pump: 011227
"Koch-Farpa" Stuffer: KF-50, KF-100, KF-150, KF-30
"Koch" S/S Cutter KS-20, KS-30, KS-40, KS-75, KS-125
Low Voltage Electric Carcass Stimulator: 150LV
Vacuum Tumbler: 478000
Steam Cabinet: 311141
Smokehouse: KL-....
Stuffer: "KS" P6-...
Automatic Chopper Mixer Emulsifier: SELO-KS FD-9
Vacuum Tumbler: 478100
Pickle Injector: "Injectomat" KR-...
Chub Cutter: KLC
Emulsifier: KS......
"Koch" S/S Cutter: KS-200
Frey Electro-Hydraulic Stuffer: Frey..
"Multivac" Sealing Machine: AG-500 & AG-900
White Tub: 01-07-07

Blue Tub: 01-46-34
S/S Dump Buggy: 01-45-28, 01-45-29
Packaging Machine: "Multivac A-200"
White Tub: 01-07
Blue Tub: 01-46-34
Automatic Pickle Injector: PI., PI..

KOL-FLO CORPORATION
BAYONNE, NEW JERSEY
Liquid Cooler: DWC-10

KONTRO COMPANY INC.
ORANGE, MASSACHUSETTS
Paddle Pump: PAC 60/S, PAS 60/S

KOPPENS INDUSTRIES, INC.
STONE MOUNTAIN, GEORGIA
Conveyor: EC
Transport Conveyor: TG
Shuttle Conveyor: SCB.00-.00, SCB..00-.00
Mixer: MK-...

KOPPENS MACHINEFABRIEK B.V.
BAKEL, HOLLAND
Automatic Batter & Breading Machine: EPR...
Croquette Machine: CR-400
Deep Fat Fryer: BR-S
Patty Machine· VM-...
Pre-Dusting/Flour Machine: PRM-900
Shuttle Conveyor: SCB-900/600, SCB-1200/900

KOSSUTH FABRICATORS, INC.
ALGONA, IA
Conveyor: KF-200

GUNTER KRUSE PACKAGING, INC.
DOWNERS GROVE, ILLINOIS
"Swissvac" Vacuum & Sealing Machine: Superjumbo 900.
Sealing Machine: 500, 550
Vac-Pak Machines, Transmatic 600, 610, Tandem 650
Sealing Machine: DUO-410
Vacuum & Sealing Machine Swissvac: Major Vertical 560

KUHL CORPORATION
FLEMINGTON, NEW JERSEY
S.S. Washer: BPSW-600
S.S. Dryer: H1-PB-1000

KUHLMAN, INC.
MENOMONEE FALLS, WISCONSIN
Cheese Cuber-Grater: 2-10
Cheese Depositer: 26-..
Meat Applicator 25-28
Sauce Applicator: 24-36

T. W. KUTTER, INC.
AVON, MASSACHUSETTS
Kramer-Grebe "Cut-Mix" Cutter: w/S/S Bowl: CM..., VSM...
Autovac Packaging Machine: Quick Automatic, Quick Duo, Junior I, Variant III, Variant IV, Variant V, Variant ST
"Pylon" Truck Dumper: 119 (to be used with trucks equipped with anti-drip devices)
Angle Grinders: 197, 198
S/S Carts: CV-400, CV-600
"Tiromat" Vacuum Packaging Machine: CS-....
"Fessman" S/S Smokehouse: T-3000, T-6000
S/S Smokehouse Truck: CV-ST
"Fessman" Continuous Frank Unit: T-4000
Fill Clip Machine: FCA-S
"Poly Clip" Packaging Machines: SfC-....
Poly Clip Machines: DCA, DCA-U, DCD, DCH, FCA, SCA, SCD, SCH
Linker & Stuffer: VA, Vf-325
Continuous Stuffer: Vf-350
Continuous Vacuum Stuffer: Vf-20, Vf-16, Vf-12
Metal Detector: SMD, PMB
"Tiromat "Vacuum Packaging Machine: CSVA430L (Gas Injection)
Automatic Ham Filler: TWC-H3_...
Multineedle Injector: Hydra-BL-..., Hyrda-BI-..
Elevator: "Omega" 750
Vacuum Tumbler: PRT-...
Crushing Mill: "Molistic" 750
Piston Stuffer: FA-30, F-30S
Smokehouse: T-7000
Transfer Clip Automat: TCA
Continuous Vacuum Filler: VF-10
Portioning and Linking Machine: PA-30-4, PAL-51, PAL-52
Vacuum Chamber Machine: "Compact"
Meat Cutting System: Kramer & Grebe CCA-.....
Automatic Vacuum Packing Machine: "Quick" 2000
Tenderizer: 360

KVP COMPANY, INC.
SACRAMENTO, CALIFORNIA
Belts (Food Contact)
Plastic Flat Top: 21...U, 22...U
Gizzard Conveyor Belt: 11000S-U
Belts (Food Contact)
Plastic 615.., 520..
Plastic Chain W/Fused Top: 410.., 415.., 420.., 425..
Belts, Plastic, Food Contact Chain w/Fused Tops: 410.., 415.., 420.., 425..
Plastic Belt: "Flow Top" 615.., 620..
Fluid-Flo Plastic Belt (For Package Product Only): 62000 FF-WR, 62000 FF-WOR

KYBURZ OF CALIFORNIA
WHITTIER, CA
Vacuum Tumbler: ....
Pickle Injector: "REW-POK" N-14
Meat Slicer: TK-...-2, TPS-...

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L

L&A ENGINEERING & EQUIPMENT, Inc.
TURLOCK, CALIFORNIA
S.S. Broth Evaporator System: L&A-....

L&L WELDING
MEDLEY, FL
Steam Cooker: LLW-100

LABELETTE CO.
FOREST PARK, ILLINOIS
Applicator: 18S

LADISH COMPANY, TRI-CLOVER DIVISION, KENOSHA, WISCONSIN
Air Operated Valves: Series 161, 162, 171, 262, 361, 371
Pump (Sanitary): PR, PRE, PRED
Tri-Flo Centrifugal Pump: C-Series, SP-Series
Pressure Gauges: 54C28-X, 54C30-X
Magnetic Traps: A55, A55 MP
Bi-Metallic Dial Thermometer: 54-B52-X
Flo-Verter: 64-172
Tri-Blender: F....MD-B..S
In-line Filter: FM..-.. with filtering media B, C, D & E

LA HACIENDA MEXICAN FOODS CO.
LUBBOCK, TEXAS
Semi-Automatic Taco Fryer: DSTM 480

LAND O' FROST, INC.
LANSING, ILLINOIS
Meat Vacuum Bag Packager "Pouch-Vac" 100
Filler: 101

CLAYTON H. LANDIS COMPANY, INC.
SOUDERTON, PENNSYLVANIA
Conveyor's: 02827 & 8197
Limited Reduction Ham Boning System Consisting of:
Conveyor: C-1, C-2, C-3, C-4, C-5, C-6, C-7, C-8, C-9, C-10, C-11, C-12, C-13, C-14, C-15, MB-1
Holding Table: T-1
Packing Table: T-2
Trimming Bench TB-1

LANGE LIFT COMPANY
PEWAUKEE, WISCONSIN
Tipster: 12440

H. J. LANGEN & SONS LTD.
Mississauga, ONTARIO, CANADA
Carton Machine: B-1
Vacuum Meat Press: H-75/S, H-95/S, H-105/S, D-110
Ham Vacuum Curing and Massaging Wagon: W-90
Tumble Cure: B-120
Tumble Cure w/Vat: W-80
Can Feeder: V-86
Can Filler: V-79
Vat Dumping Device: P-82
Can Filling Machines: VP99/90, VP99/120, V130/...., VP99/150
Ham Press H95/SV
Vacuum Tumbler/Injector R120..NI
Vacuum Ham Tumbler: V2M
Deboning Machine: HU-40
(All deboned product must be inspected for bone and cartlid fragments by the establisment
Deboning Machine: U-30 (All deboned products must be inspected for bone and cartlidge fragments by the establishment.)
Deboning Machine: U-30
Centrifugal Beef Food Cleaner: 76P, 777P, 87P
Hoof Remover: DESER
Frozen Meat Cutter: B-17

LANIER MACHINE COMPANY
GAINESVILLE, GEORGIA
Poultry Killer: 1000
Line Devider: 3000

LAPARMENTIERE
PARIS, FRANCE
Tripe Washer & Cleaner: 57, 67, 68, 88
Tripe Defatter & Refiner: 555R, 666R, 68R
Washer Elevator: 475
Refiner Elevator: 375
Inspection Table: 1000
Centrifugal Beef Foot Cleaner: 76P, 777P, 87P
Hoof Remover: DESER

LASAR MFG. COMPANY
LOS ANGELES, CALIFORNIA
Frozen Meat Flaker: AU-MF, CMF-G, CMF-S
Grinders: A-42F, A-42HF, A-52F, A-52HF, A-56F, AA-56F, AU-42F, AU-52F, AU-56F, TCA-12, TCA-22, TCA-32, AA-66S, AA-1100S, AA-1600S, AA-66, AA-1100, AA-1600, FMBG-1100, FMBG-1100S
Mixer: 150F, 250HF, 500HF, 250F, 1000, 1500, 2000 (Agitator to be removed daily for cleaning)
Mixer-Grinder: 150/42, 250/52
Band Saw: B-12F, B-14F, B-16F, SA-20F, SA-30, SA-36, SA-30F, SA-36F
"Butcher Boy" Mixer: 500F
Mixer-Grinder (Agitator to be removed daily for cleaning): 500/56, 500/66, 1000/66, 2000/66
Frozen Meat Cutter: GSF-620
Mixer-Grinder: 100/42, 100/52, 200/42, 200/52
Vacuum Packaging Machine: VA-5, VA-2
Vacuum Packaging Machine: "Butcher Boy" VA-1
Vacuum Packaging Machine: VA-2
Dual Mixer: 150-DM, 250-DM
Grinder: AF42, AF52, AF56

JOHANN LASKA u. SOHNE
VIENNA, AUSTRIA
"Laska Cutters (w/S/S
Frozen Meat Cutter GFS620
K45S, K60S, K100S, K130S, K200S, K500S, K330S

LATEM METAL
DENVER, COLORADO
Head Inspection Rack: LMHL
S/S Head Wash Cabinet: LMSC
Galv. Head Wash Cabinet: LMGS
S/S Wall Mounted Head Flush Cabinet: LMWHS
Galv. Wall Mounted Head Flush Cabinet: LMWHG
S/S Meat Pan Table: LMPT
Cutting Top Table: LMCT
Conveyor w/Cutting Boards: LMBT-15, LMDBC
Smokehouse: LSM-....

HERMANN LAUE SPICE COMPANY, INC.
SCARBOROUGH, ONTARIO, CANADA
Pickle Injector: Guenther PI-.., PI-..., PIF-.., PIF-..., PIS-.., PIS-...

H. D. LAUGHLIN & SONS
FT. WORTH, TEXAS
Conveyorized Boning Table & OH Bone Conveyor: SBT-...., OCB-....
Inclined Screw Conveyor: SCP-T, SCPF-L
Stuffing Table: SSST
Utility Table: STUT
Boning Table: STBT, DSBT, DBT-2000, GBT-A
Inclined Screw Conveyor: SCP-L
Ham Pumping Table: HPT
Paunch Truck: SSPT, CSPT
Smokehouse Truck, Galvanized: SI
Hog Gambrelling Table: HGT
Head Inspection Stand w/S/S Head Loops: HIS-..
S/S Head Flush Cabinets: FHSC-..
Galvanized Head Flush Cabinets: HFC-..
Viscera Inspection Table w/S/S Pans: VIT-. (Sanitized with 180° F. water.)
Head Inspection Truck: HIT-..
Offal Hanging Truck: LHT-..
Offal Freezer Truck: OFT-.
Flight Top Boning Table: FBT-..
Conveyor: SKBC-...., HPC-...., SSBC-...., FBTC-....
Lazy Susan: LZSN, LZSN-A60
Head Workup Table: HWTT-S
Liver Hanging Truck: LHTP
Conveyor Table w/S/S Top: CPTG
Truck: OCT-18
Tripe Inspection Ring: TR-11
Tripe Umbrella: UMTW
Packing Table: SMPT-...., SMPTA-....
Meat Wash Sink: MWS-A
Paunch Table: PWT-A
Heat Tank: RFH
Tallow Tank: FTT
Tripe Hopper: ETRH
Rotary Meat Slasher: RMSL
Trimmings Hopper: THSU-..
Steam Jacketed Kettle: ERC

LAZCO INTERNATIONAL FOOD MACHINERY COMPANY
CHICAGO, ILLINOIS
Ham Skinner: "Grasselli" 50A
Automatic Skinner: "Grasselli" N520

L. B. PRODUCTS CO., INC.
OTTUMWA, IOWA
Tank: LB275
Cut-Up Shackle: 1008-WS
S/S Sausage Tub: 3030
S/S Vegetable Tank: 360
S/S Meatainer: 1433
S/S Combination Eviscerating Shackle: 1454, 1254

LCH CONSTRUCTION EQUIPMENT SALES COMPANY, INC.
HATFIELD, PENNSYLVANIA
Carcass Lugging Buggies: 440

LEA-FI-INTERNATIONAL INC.
TEANECK, NEW JERSEY
Filling Machine (Rheon): 204-A, 205-A

LE BEAU PRODUCTS
BARABOO, WISCONSIN
Tote Boxes Gray & Natural Color: R197A, R187A, R180A, R250A, R240A, R5688, R5693, R501, R500

LEDER, INC.
PITTSBURGH, PENNSYLVANIA
Belt (Food Contact) Rapptex: E60/1 0+02 PU, E60/1 0+05 PVC, E60/1 05+05 PU, E90/2 0+05 PVC, E120/2 05+20 PVC, E120/2 05+10 PVC, E120/2 0+02 PU, E120/2 0+05 PVC, E120/2 05+05 PVC, E240/2 0+10 PVC, E240/2 05+10 PVC, E360/3 05+10 PVC, E60/1 0+05G White, E120/2 0+05G White
Belt (Packaged Product Only) Rapptex: E120/2 0+P1 PVC, E120/2 05+P3 PVC

LEE METAL PRODUCTS COMPANY DIVISION OF LEE INDUSTRIES, INC.
PHILLIPSBURG, PENNSYLVANIA
S/S Pressure Kettle, w/Perforated S/S Basket or Plate: P.C.
Flush Valve: Plug
Cooling Pan: 5
S/S Kettle: A, B, C, D, CD, CWD
Closed Top Tank (When Fitted With Sanitary Quick Couplings): 70 Gal., 30 Gal.
Agitator, Single Motion: 5, 7, 8, 10
Agitator, Double Motion: 9M

S/S Jacketed Tank: U-....
Agitator: SR, DR, PR, SRS, DRS, PRS
Single Shell Gas Fired Tank: PBT

LEE POWER EQUIPMENT AND MANUFACTURING
HARRISONBURG, VIRGINIA
Chub Cutter: LL-105

LEFIELL COMPANY
SAN FRANCISCO, CALIFORNIA
Tripe Scalder: 2040-5 S/S, 2040-5G/S
Sausage Stuffing Table: 7555
Cutting Table: 7517-8
Inspection Table (circular): 1095-3
Moving Top Cattle Viscera Inspection Table: 1096 (sanitized with 180° F. water.)
Belt Type Bone & Fat Conveyor: 6560
Paunch Truck: 7005
Electro-Hydraulic Head Splitter: 1023
Offal Truck: 7035
Tripe Umbrella: 2030
Dump Bucket: 4090-SC
Utility Table: 7520
Head Work-up, Cattle: 1020
Head Inspection Truck, Cattle: 7065, 7-65-8
Rod Type Conveyor: 6561
Pluck Trimming Table: 2070
Offal Carrier: 6055-1 & 3
Trimming & Boning Table, S/S Top: 7516
Offal Rack: 6055-6, 8, 11, 13
Tripe Truck: 7031-1
Offal Pan & Carrier Rack: 6546
Viscera Table Extension: 2075-6
Screw Conveyor: 6550, 6550-1
Viscera Inspection Table (Hog-Sheep): 1096-1 (Sanitized with 180° F. water.)
Viscera Separating Table: 2075-1
Boning Table: 1096-2
Product Dump and Drain Tank: 5024
Meat Wash Table: 7540
Beef Foot Basket for Kill Floor Conveyor: 6046-2 and 6046-2S
Beef Foot Basket for Scalding Conveyor: 6046-1
S/S Cooking Basket: 2050-2
Quarter Landing Table: 7520-19
Pneumatic Hoof Holder: 2060-6
Sheep Head Work-up Table: 1020-21
"Roll-A-Hide" Hide Puller: 1062A (Probe must be sanitized between each carcass.)
Hide Puller "Ultimate 8": 1061-1
Hide Puller: MITAB, "MARK" II
Round Bar Slide Bed Belt Conveyor: 6564
Beef Viscera Work-up Table s/Manure Dump and Paunch Flushing Hopper: 2075
Bin & Screw Conveyor: 6550-4
Foot Scalding Tank: 2060-10
Roller Bed Conveyor: 6562
S/S Rotating Table: 1096
Electric Stimulator: 4051
S/S Automatic Electric Stimulator 4055-.
Cattle Head Truck: 7065-8
Electric Carcass Stimulator: 4051-LV
Hide Puller "Frisco-Stripper": 1063
Hold Back Device: 1061-5

LEGION UTENSIL COMPANY
AUGUSTA, GEORGIA
S/S Kettle: TFN-..., TEC-..., LGB-..., LEC-..., HEC-..., TWE-..., LP-..., LS-..., LSP-..., LT-..., TWP-..., TWT-..., TWU-...
S/S Kettle with Scraper/Agitator: TWMV
Electric Fry Pan: ES-..., TS-..., LGAR
S/S Electric Fry Pan: TES....

GEORGE LEISENHEIMER CO., INC.
BROOKLYN, NEW YORK
S/S Shelf Truck: AST-172
S/S Sausage Stick Hanging Truck: SHT-172
S/S Curing Truck: LT-172
S/S Tilt Type Sausage Meat Truck: SAT-172
S/S Tilt Type Box Truck: TT-172
S/S Dump Bucket: DB-172
S/S Casing Flushing Table: CFT-172
S/S Stuffing Table: ST-172
S/S Boning Table: TTB-172
S/S Cutting And Trimming Table: CT-172
S/S Cook Baskets: CTB-172
S/S Folding Smokehouse Cage: FC-172S
Galv. Folding Smokehouse Cage: FC-172G
S/S 4 Station Smokehouse Cage: NC-172G
S/S Smokehouse Cage: C-172S
Galv. Smokehouse Cage: C-172G
S/S Smokehouse Tray: OT-172
S/S Ham Press: HP-172
Meat Tumbler: GL 77-466
Dumper: GL 77-467
Conveyor: GL 77-468

LELAND SOUTHWEST.
FORTH WORTH, TEXAS
Mixers: 100 DA-70, 200 DA-70, 600-DA, 600 DA-HT, 600 DA-HTS, 1200 DA-70,

LETSCH CORPORATION
SPRINGFIELD, MISSOURI
Tank: (Two Compartment)
Atmospheric Cooking Vat
S/S Tank (Portable): 400 Gals.

Conveyor: Single Belt, Three Belt
Inclined Hopper Auger Conveyor: HA-50361, HA-50365
Tank Dumper: HTD-2
Dry Ingredient Hopper: 40014
Meat Tenderizer: MT-900
S/S Dry Ingredient Mixer: 60100
Round Tank Dumper: RTD-1
S/S Tank: ST-40936

LEWIS FOOD PROCESSING EQUIPMENT, INC. WELLINGTON, MISSOURI
Chiller Paddle Discharge, CPD-105
S/S Turkey Dressing Shackle: TDNR-375

LEWIS MACHINE COMPANY
DEMOREST, GEORGIA
Breast Splitter: LSBS-52
Hydraulic Hock Cutter: LH-84
Inline Neck Skinner: TW-84
Bird Unloader: LBU-85
Neckskin/Gut Cutter: LNC/GC-86

LEWIS REFRIGERATION CO.
WOODENVILLE, WASHINGTON
Freon Freezer: FF-6000
Spiral Freezers, 800 Series: .-....-..-R..R,.-....-..L-..L,.-....-..-R-..L,.-....-..-L-..R

LEWIS AND SONS, INC.
CUMMING, GEORGIA
Breast Slitter: LSB-52
Leg Puller: LLP-80
Poultry Head Cutter: HE

LEWIS SYSTEMS, MENASHA CORP.
WATERTOWN, WISCONSIN
Batch Containers: TBN-10, TBN-20, TBN-30, BCN-10, BCN-20, BCN-30
Container Covers: DC-18, DC-19
Curing Vat: Plastic
Tote Box: SN-....-...
Tote Basket: Chill Pack I, Chill Pack II (Packaged Product Only)
Container: Bulk Handler: BC-4840-42F
Plastic Meat Lug: SN 2818-10, 2516-9
Product Tray: Series 1520, 1551
Transport Tray: ....US
Plastic Container Covers: CO....-..
Plastic Container/Cover: 2115-9
Plastic Container/Lid: FP-14
Plastic Poultry Lug/Lid: 2416-11

LEWIS WELDING & MACHINE COMPANY
FLOWERY BRANCH, GEORGIA
Giblet Pump, 001

LIFTEC SYSTEMS, INC.
HOLLEY, NEW YORK
Dumper: HD-100

LIGHT SOURCES, INC.
WEST HAVEN, CONNECTICUT
Germicidal Lamps (Non-Ozone Producing): G10T51/2, G36T6L, 782L10, 782L20, 782L30
Note: These lamps must be used in accordance with Part 7, Paragraph 7.16(b) of the Meat and Poultry Inspection Manual.

LINCOLN MANUFACTURING CO., INC.
FORT WAYNE, INDIANA
Oven: 1000, 1001, 1050, 1051

LINDHOLST AND COMPANY
TRIGE, DENMARK
Killing Machine: LA-12-050
Gizzard Processing Machine: LA-13-390
Chicken Scalder: CLA-12-110
Turkey Scalder: TLA-12-110
Automatic Head Remover: LA-13-130
Poultry Picking Machine: LA-12-270
Chicken Neck Splitter: CLA-13-330
Turkey Neck Splitter: TLA-13-330

LINK JUGGERNAUT AMERICAN CORP.
TAMPA, FLORIDA
Vacuum Tumber: 1100

LINKER MACHINES INC.
NEWARK, NEW JERSEY
Ty-Casing Sizer: 550
Ty-Peeler: 500, 670, 760, 760-C, PS760L
Ty-Link Separator: LS-700, LS-850
Ty-Tilt Top Truck Attachment: 400
Ty-Linker: 122ACL, 123ACL, 140ACL
Ty-MF Linker: 690
Ty-Linking Machine: 90 ACL-1H

LIQUI-BOX CORP.
WORTHINGTON, OHIO
Liquid Filler: F, C1t, C2T, CM1B

LIQUIPAK INTERNATIONAL, INC.
ST. PAUL, MINNESOTA
"Seal-O-Matic" Carton Former/Filler: 060-S
Transfer Pump: Bock 900
Transfer Pump: AP25, HP25, HP50
Former Filler: 540
Fillers: 300, 400, 500, D40, D160, DT40, D80
Bock Filler: 600, 600B (without Agitator assembly)
Filler/Depositor: DT40T

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LIQUID AIR CORPORATION
INDUSTRIAL GASES DIVISION
COUNTRYSIDE, ILLINOIS
Freezer Tunnel: "Zip Freeze"..-..

LIQUID CARBONIC CORP.
CHICAGO, ILLINOIS
CO2 Snow Hood: CSH-1, CSH-2, CSH-3
"Cryo-Shield" CO2 Freezer: JE-U, JE-U1, JE-U1A, JE-U3A, JE-U4A JE-U1B, JE-U1-10F36 JE-U1A-FF/F, JE-U4
CO2 Snow Applicator: CSH-5-..
"Posi-Snower" CO2 Snowing System: H-.., M-.., L-.., IH-.., IM-.., IL-.., SH-.., SM-.., SL-..
CO2 Freezer: JE-U1B
"Icelander" Cube Ice Machines: LC-...., S/S LC-....
"Cubemaster" Cube Ice Machines: CD-...., S/S CD-...., LCC-...., S/S LCC-....
"Holiday" Ice Machines: 50W, 150AR3, 200AR3, 300AR3, 150AP2, 150W1, 150W2, 500AR4, 750AR4, 1000AR4, 2500W10, 3500W16
Auger Conveyor: JE-U2A
Cryo-Shield Spiral Freezer: JE-U6-..S-...-.., JE-U6-..-...-..
Cry-Flow CO2 Cooling Auger: JE-U7-..-...PA
Cryo-Shield Freezers: JE-C1D, JE-C2D
CO2 Snow Hood/Applicator: CSH-1, CSH-2, CSH-3, CSH-5..
"Posi-Snower" CO2 Snowing System: H-.., M-.., L-.., IH-.., IM-.., IL-.., SH-.., SM-.., SL..; CO2 Tunnel Freezer: JE-U, JE-U1, JE-U1A, JE-U1B, JE-U1-10F36, JE-U1A-FF/F, JE-U3A; CO2/LN2 Tunnel Freezer: Je-U4, JE-U4A; CO2/LN2 Spiral Freezer: JE-U6-..S...-.., JE-U6-..-...-..; CO2/LN2 Cabinet Freezer: JE-C1D, JE-C2D; CO2/LN2 Cooling Auger: JE-U7-..-...PA Auger Conveyor: JE-U2A

LIQUID SOLIDS CONTROLS, INC.
UPTON, MASSACHUSETTS
Process Enline Refractometer: LSC-...-S

LIQUIPAK INTERNATIONAL
ST. PAUL, MN.
Filler/Despositor: DT40T

LITCO PRODUCTS COMPANY
GIRARD, OHIO
Plastic Pallet: PDI-8372, AMP-1
Freezer Spacer (Made with EMN-TR Natural Color): PDI-FS-1

LITTLE GIANT PUMP COMPANY
OKLAHOMA CITY, OKLAHOMA
Pump: Zytel-31

LITTLEFORD BROS., INC.
FLORENCE, KENTUCKY
Mixer: FM...S

LOGAN FARMS
HOUSTON, TEXAS
Spiral Ham Slicer: A

LOK-RAK CORPORATION
EAST HARTFORD, CONNECTICUT
Storage Rack

LOMA INTERNATIONAL, INC.
ELK GROVE VILLAGE, ILLINOIS
Metal Detectors: "LOMA" 3S, 3F, 3S-P, "Euroscan" S, "Superscan" S
Metal Detector (Pipeline): SCP2-MS, SCP2-PM
Metal Detector Conveyor Assembly: CVN 2000
Electrically Operated Diverter Valve: ARV50, ARV60, ARV80, ARV100
SS Checkweigher/Classifier System: 2500/3000
Metal Detectors: (Packaged Product Only) "Loma" 3S/D, 3F/D, 3S-P/D; "Euroscan" S/D; "Superscan" S/D
Metal Detector Conveyor Assembly: CVND2000

LOMBI RAVIOLI & FOOD MACHINES CORP., BERGENFIELD, NEW JERSEY
Piston Type Ravioli Machine: RAP-6
Tube Type Ravioli Machine: R-4-6TU
Dough Mixer: SSM-50

LORAL-PAK CORPORATION
Chicago, Illinois
Cartoner: 81

LUCAS L. LORENS, INC.
BROOKLYN, NEW YORK
S/S Ham Molds Pear Shape E2W-E, E2WD-E, Old Fashioned 2A-E, Oval IB-E, BB3-E, IBL-E, 2BA-E, 3B-E, Rectangular Dis, DIRE, 1-OE, 025-E, 02G-E, 02X-E, 2-OE, 6-OE, M-4 Round Top.

LOUITT FOODS, INC.
EAST PROVIDENCE, RHODE ISLAND
Hy-Velair Sealer: S-3C-DA

LOWE INDUSTRIES, INC.
CRESTWOOD, ILLINOIS
Flat Blade Paddle Mixers: CS-...., CSJ-...
Double Ribbon Blender: CD-..-..

LOWRANCE FOOD PRODUCTS
DALLAS, TEXAS
Cooker-Fryer: CF
Refrigerated Batter Receptable: RBR

Stick Holding Bar: SHB, 1200-...
Stick Feeding Machine: SFM
Chain Conveyor: CC
Refrigerated Holding Tank:
RHF-...
Strickland Mixer: 448
Automatic Corn Dog
Line Consisting of:
Cooker-Fryer
Refrigerator Batter
Receptacle
Stick Feeding Machine
Chain Conveyor

LUCAS-CALIFORNIA
HAYWARD, CALIFORNIA
Freezing System: DF-4

LUMACO
TEANECK, NEW JERSEY
Sanitary "Mini" Disc Valves:
LUD7, LUD7-R, LUD7-MP,
LUD7-RR, LUD7-MP-R, LUD7-R-MP
"Betterfly" Valve: BET-MP,
BET-RR

LUMAR ENTERPRISES, ENRG.
MONTRAL, QUEBEC, CANADA
"Ideal" Meat Tenderizer: MT-M2
MT-E100

LUMSDEN CORPORATION
LANCASTER, PENNSYLVANIA
Belts (Food Contact)
Plastic: WP..15 & WP..20

LUTHI MACHINE & ENGINEERING
COMPANY, GARDENA, CALIFORNIA
Dicer (Not for frozen meat):
G-D, GD-S-.. and GD-SR

LYCO SALES, LTD.
COLUMBUS, WISCONSIN
Vacuum Tumblers: 40, 50, 60,
250, 500, 750, 1000
Dry Sausage Peeler: SP-1000

LYNGGAARD SKANDINAVIA
COPENHAGEN V, DENMARK
"Multistick" Pickle Injector:
1500, 500, 1000
Multislicer: 180

M

MACHINENBAU HEINRICH HAJEK
GEWEBEZONE RIENINSTRABE, AUSTRIA
Vacuum Packaging Machine:
"Dynavac" TA-....

MACHINERY DESIGN SERVICES INC.
ALBANY, GEORGIA
Poultry Tank Dumper & De-Icer:
D-1001

MAGNOLIA MEATS, INC.
SHREVEPORT, LA
Meat Patty Hole Puncher: 10

MAGNUSON ENGINEERS, INC.
SAN JOSE, CALIFORNIA
Coring Machine: "CC" Hydrout
Shufflo Feeder: 25B18-300,
23D.H.48-45K, 23D.H.33-45K
Hytab Counter Feeder: G
"Shufflo" Sausage Cutter:
"Shufflo" Cutter: 21DH..U-35,
21DH65U-35R

MAHAFFY & HARDER ENGINEERING
COMPANY, FAIRFIELD, NEW JERSEY
Packaging Machine: 800E,
800E-FF, (SureFlow) 800,
(Maraflex) 725, (Sureflow-730)
Vacuum Packaging Machine:
Rigid-Flex, 726-E, 727-E,
Sureflow 614F, 717, 717E,
717EW, 719, 719E, 720, 721,
722E, 723, 723E, 724E, 725E,
725EE, 728E, 728EW, 802E,
904-E, 301-CM, "Sureflow"
902-E, 905-E
Vacuum Packaging Machine
"Rigidflex": 734E
Vacuum Packaging Machine:
502 & 502E
Vacuum Packaging Machine:
Sureflow 902EW, 903E, 903EW,
906E, 907E, 503, 503E

MALOW CORPORATION
MOUNT PROSPECT, ILLINOIS
Meat Tyer: MC-16

MANDEVILLE COMPANY, INC.
MINNEAPOLIS, MINNESOTA
Lard Rendering Cooker: LRC-...
Sausage Cooker: SC-...
Smokehouse: MS-500

MANGANESE STEEL FORGE COMPANY
PHILADELPHIA, PENNSYLVANIA
S/S Conveyor Belt Balance Weave
(Packaged Product Only):
B36-20-12

MANHEIM MANUFACTURING & BELTING
COMPANY, MANHEIM, PENNSYLVANIA
Belts (Food Contact)
Mylar and Vinyl: Ribbon Type
White Hycar: 3 Ply, 4 Ply
White Butyl: 2 Ply, 3 Ply
Foodcron: 2 Ply, 3 Ply
Teflon: 1 Ply, 2 Ply, 3 Ply
Dacron: 1 Ply, 2 Ply, 3 Ply
Miraglaze: 1 Ply, 2 Ply,
3 Ply
Tan PVC: 3 Ply
White PVC: 2 Ply, 3 Ply
White Polysmooth: Style 70-90
& 70-125
Vinyl: Clear-GO
Green Foodcron: 2 Ply, 3 Ply
Rib Top: 70
3 Ply White (NBR) Nitrile
w/Molded Rib Cleats: 69-20R
Urethane: Red-Go Supreme

MANITOWOC EQUIPMENT WORKS
MANITOWOC, WISCONSIN
Ice Cubers: AR-.....S,
AD-.....S, AY-.....S,

ER_...., ED_....S,
EY_....S, GR-....., GR-.....S,
GD-....., GD-.....S, GY-.....,
GY-.....S
Ice Bins: C-610S, C900S

MAPCO DISTRIBUTORS
ROCHESTER, NEW YORK
Brine Chill Tunnel: MA-1

MANLEY, INC.
KANSAS CITY, MO
Continuous Frying System:
534-08 thru 534-24

W. MANNHARDT & SON, INC.
CHICAGO, IL.
Ice Storage Bin: F-.... & ....
Dispensing: "D" & "D-1"
Equipment

MARKBAR CORPORATION
GARDEN CITY, NEW JERSEY
Continuous Cooker (Konti-Kook):
Series 60-44N
Pork Derinder: VA-500

MARKET FORGE
EVERETT, MASSACHUSETTS
Tilt Skillet (Gas Fired): 1500,
1600
Tilt Skillet (Electric): 1800,
1700
Steam Cooker: A-1-.....SS,
A-1-.....S with Stainless
Steel Door
Automatic Steam Cooker:
MFA-1....SS, MFA-1....S with
S/S Door
S/S Tilting Skillet: 1200
Tilting Kettle: FT 10CR

MARLEN RESEARCH CORP.
OVERLAND PARK, KANSAS
Vienna Sausage Cutter & Canner:
10
Continuous Hydraulic Stuffer:
519
Frozen Meat Cuber: 619
Frozen Meat Slicer: 625
Delivery Belt Assembly: 725
Food Pump: 629, 670
Continuous Vacuumizer: 640
Twin Piston Stuffer: 700, 770
Meat Cuber: 620
Food Pump Hopper: 500
Stuffer: 600, 607, 200, 270
Grinder Head: 300
Air or Hand Operated Plug Valve:
400
Screw Feed Hopper: 500-A
Dual Horn Stuffer: 220

MARTIN CONVEYING MACHINERY
MANSFIELD,TX
Screw Conveyor: SD-34971

L. R. MARTINELLI
SAN JOSE, CALIFORNIA
Grinder Attachment: 13

MARYLAND CUP CORP.
OWINGS MILLS, MARYLAND
"Flex-E-Fill" Filling Machine:
MR-1

MARYLAND WIRE BELTS, INC.
CHURCH CREEK, MARYLAND
S/S Mesh Wire Belt:
B-48-48-18

MASSMAN AUTOMATION DESIGNS
VILLARD, MINNESOTA
Shackle Unloader: 8506-15

MASTERCRAFT INTERNATIONAL, INC.
CHARLOTTE, NORTH CAROLINA
"Cartonmaster" Packaging
Machine: 5

MATEER-BURT COMPANY
WAYNE, PENNSYLVANIA
Filling Machine: BURSA,
Mateer/CVF
Filler: 31-A, "Neotron" 1000,
Neotron-....

MATERIALS HANDLING DIV.
MIDLAND-ROSS CORPORATION
CINCINNATI, OHIO
Meat Dolly: 34-...
Plastic Meat Trays: 18-465,
18-467
Tote Boxes: 09-...
Tote Box Lids: 10-...
Meat Lugs: 01-..., 04-...,
07-..., 11-..., 17-...,
18-...
Meat Lug Lids: 02-..., 03-...,
06-..., 08-..., 15-...,
18-...
Meat Lug w/Drain Holes: 18-...
Bulk Containers: 22-...
Bulk Container Lids: 23-...
Plastic Drums: 21-...
Plastic Drum Lids: 21-...

MATERIALS TRANSPORTATION COMPANY
TEMPLE, TEXAS
Dumper: H-LET, H, FC, F, LEA,
LEC
Inverter: H-LE
MTC Hydro-Dumper: LE
Hydro Dumper: LF, H-LEA, LET,
H-LT, H-LC, H-LB
Hydro Dumper for Combo's: H-LEC
Vertical Dumper: L-LE
Hydro Dumper: H-LCI (For Vemag
Product Hanging Rack: PH R-1
Hydraulic Dumper: H-LE-S2,
H-LE-S3, H-LEC-S2, H-LEC-S3
Screw Conveyor: MTCS-..-..
MTCS-16-10
Belt Conveyor: MTCB-..-..
Blender: MTB-..-..-.
Vacuum Mixer/Blender:
MTBV-..-...-.
Hydraulic Dumper: H-LE-S4
Continuous Cooker: MTCC-..-..

MATHER & PLATT, CANADA, LTD.
SCARSBOROUGH, ONTARIO, CANADA
Rotary Pump: RPS-..

H. MAURER + SOHNE KG
WEST GERMANY
- S/S Processing Oven, Gas, Steam, or Electrically Heated: AS-....

MBC EXPERIMENTAL CORP.
HACKENSACK, NEW JERSEY
- Automatic Filling Machine: A-1
- Ricotta Cheese Dispenser: A-1-F
- Dough Sheeter: MA-1
- Cook Tank: MA-2
- Cooling Tank: MA-3
- Filling Machine: MA-4
- Knife: MA-5
- Conveyor: MA-7, MA-8
- Manicotti Roller: MA-6
- Round/Square Ravioli Machine: 3-100
- Lasagne Cutter: MLC-5

MC MACHINE SUPPLY
ROGERS, ARKANSAS
- Product Mold: 11_.

MC GRUER, FORTIER, MYERS LTD.
QUEBEC, CANADA
- S/S Smokehouse Trees: "Sanitree"
- S/S Smokehouse Cages: 2, 3 and 4 Station

MC KENNA EQUIPMENT CO.
ST. LOUIS, MISSOURI
- Capping Machine: Lid-O-Matic

MCLAMB ENTERPRISES, INC.
BENSON, NORTH CAROLINA
- Cooker: S-5A, S-15A, S-30A, S-50A

MCQUAY-PERFEX, INC
MINNEAPOLIS, MINNESOTA
- "Crystal Tips" Flake Ice Machines: F-.-S-..., FAS-149, FAS-229, FWS-149, FWS-229
- "Crystal Tips" Ice Storage Bins: B-.-S-...

MD PNEUMATICS, INC.
SPRINGFIELD, MISSOURI
- Lobe Line Pump: SP-200, S4-215

M & E MANUFACTURING CO., INC.
KINGSTON, NEW YORK
- S/S Boning Tables: 104P, 105
- S/S Tables: 100, 101, 200, 201
- S/S Lug Carrier: 302
- S/S Platter and Lug Racks: 300, 301

MEASUREMENT SYSTEMS INTERNATIONAL
SEATTLE, WASHINGTON
- S/S Scale Check-Weight: Series MSI-...

MEAT EQUIPMENT PARTS & SERVICE COMPANY
WEST CHICAGO, ILLINOIS
- Injector: BI-244 (BI-....)
- Rotary Brine Filter: MP-RF-.010

MEAT INDUSTRY TECHNIQUE AB
SIMRISHMAMN, SWEDEN
- Hide Puller: MITAB, "MARK" II

MEAT MANAGEMENT, INC.
PALMYRA, NEW JERSEY
- Tank Dumpers: ML-30, ML-40, DM-..
- Meat Tumbler: M-...., PM450-2
- Automatic Mold Release: AMR-....
- Vacuum Extendedfall Meat Management: M-VEF-1
- Meat Tempering Tank: TTS-600
- Double Incline Belt Transport Conveyor: DIBT
- Helix Static Conveyor: HX

MEAT PACKERS & BUTCHERS SUPPLY CO.
LOS ANGELES, CALIFORNIA
- Shelf Truck-5 Tier: 20075
- Shelf: 20072
- Curing Vat: 20017
- Offal Pan Rack Truck: 20043
- Offal Pan & False Bottom: 20042
- Cubed Meat Conveyor: 30004
- Semi Live Skid: 20030
- Flat Truck: 20020
- Beef Boning & Fabricating Conveyor: 7748
- Ham Pumping Table: 10119
- Tub Truck: 20001
- Floor Racks: 10001, 1000
- 500# Meat Tub Truck: 20003
- 600# Meat Tub Truck: 20005
- 1000# Tub Truck: 20007
- Utility Table: 10116
- Cutting Table: 10111
- Order Assembly Truck: 20002
- Incline Belt Conveyor: 30005
- Hydraulic Stuffers: 40004 (Electric), 40005 (Manual)
- "Rex" Silent Cutter w/S/S Bowl: HK-65
- "Inject-Jet" Pickle Injector: 90009
- "Vacu-Fresh" Packaging Machine: S6-Star, 1-25 Interval, PN-30 Double Chamber, 1-20 MIDI
- Smokehouse 40166, 40167, 42271, 42273
- Vacuum Packaging Machine: "Vacu-Fresh" Webstar Duo 42014, "Vacu-Fresh" E 42085, "Vacu-Fresh" S9DK 42087, "Vacu-Fresh" Piccalo 42009, "Vacu-Fresh" SH
- Vacu-Fresh: Piccalo 42018
- Vacu-Fresh Westar Duo: 42035
- Vacu-Fresh Packaging Machine: SF, 1-22, PN-20, Maxi-Pack
- Vacuum Packaging Machine: 1-18 Mini
- Dicers: TA 108/3, TA 108/4, TA 120, "Cubemat" 150/170
- Dicer/Slicer: Piccolo II, Derby, Sprint, Cubemate 144, Unimate 120
- Water Bath Shrink Tank: 42081 and 42082

- Sausage Filler: 40240, 40241, 40243
- Continuous Vacuum Stuffer: 40230
- Vacuum Tumbler: "Vario-Vac" 650, 350, 1000, 1500, 2200, 3100, 4400, 6600, 11000
- Meat Slicer: TK-...-2, TPS-...
- Pickle Injector: "Inject Jet" 90009.., Inject Jet" 90009-D...
- Vacuum Meat Tumblers: 42310, 42311, 42312
- Smokehouses: 40117, 40118, 42267
- Cubemate: 120
- Vacuum Packaging Machine: Vacu Fresh Duomat II & III

MEAT SEAL PROCESS, INC.
CRANFORD, NEW JERSET
- Gatineau Vacuum Packaging and Sealing Machine: V-120, V-240

MEAT SEPARATOR CORPORATION
GAINESVILLE, GEORGIA
- "Yieldmaster" Separator: C
- "Yieldmaster" Skin Dewatering Machine: SD-2

MEAT SYSTEMS, DIV. OF CARDEL SYSTEMS CORP.
DANBURY, CONNECTICUT
- Meat Massager: MC-..
- Incline Tables: MR-.., MR-20S
- Pickle Injector: MI-...
- Lifter Dumper: MSL-.., MSD-..
- S/S Tank: ST-20
- S/S Smoke Cart: SC-4
- Vacuum Tumbler: VT-10, VT-..
- High Lift Vat Dumper: CVD-....-HL, MSVD-..-HL
- Double Agitator Blender: MSD-....-...

MEAT TECHNOLOGY
DU QUION, ILLINOIS
- Steam Chamber: VOGEL

MECHANICAL FABRICATORS, INC.
ATLANTA, GEORGIA
- Pork Skin Fryer: PSF-....
- Oil Holding Tank: OHT-....

THE MEAT COMPANY
SHAWNEE MISSION, KANSAS
- S/S Meat Vat: 1000, 1001
- Lazy Susan: 2001-.-SS, 2001-.-G

MENASHA CORPORATION
SCRANTON, PENNSYLVANIA
- Cutting Board: "Sanalite" 300

MENTOR PRODUCTS INC.
MENTOR, OHIO
- Ham Slicer: HM-100

MERCER TOOL CORPORATION
AMITYVILLE, NEW YORK
- Manual Bench Sausage Stuffer: Dick S/S

MERRICK SCALE MFG. CO.
PASSAIC, NEW JERSEY
- Scale - Continuous Weigh Feeder: 950
- Continuous Weigher (Open Style): 950

METAL MASTERS FOOD SERVICE EQUIPMENT CO., INC.
SMYRNA, DELAWARE
- Cutting Tables: CT....
- Chopping Tables: BT....

METALS, INC.
ROCKY MOUNT, NORTH CAROLINA
- S/S Tables: M-...., M-....SB, E-...., E-....SB
- S/S Tables w/Cutting Board Tops: CTM-...., CTM-....SB, CTE-...., CTE-....SB

METRAMATIC CORP.
LANDING, NEW JERSEY
- Check Weigher: 300 Series, 1300 Series, 1800-SS Series, "Weightec" II-SS, "Weightec" III-SS, "Weightec" IV-SS, "Weightec" V-SS
- Check Weigher: "Weightec" LWSS., "Weightec" LWSS.., "Weightec" LWSS...
- Line Divider: LD...-..
- Metal Detector (w/Search Head and Controls): MMD-.-.SS
- Metal Detector System (w/Conveyor, Search Head and Controls): MDC-.-.SS
- Medium Weight Checkweigher (For Packaged Product Only): MW-II, MW-III, MW-IV, MW-V

METRO EQUIPMENT CORP.
SUNNYVALE, CALIFORNIA
- Check Weighing Scales: CW-../SS
- Portion Control Scales: SM-.../.., DSM-.../..
- Bench Dial Scales: BD/II-ZP/NP-...-..., BD-ZP/NP-...-...
- Bench Dial Scales w/S/S Pan (with Own Stand): BD/II-...-..., BD-...-...
- Scales: SAC-1616, SAC-2020 with Digital Weight Indicator: SAM-3K
- S/S Digital Scale: SPC-32
- S/S Washdown Printer: SS-503
- Digital Weight Indicator: SEP-..K, SOLO-..K
- Scales: SAC-2015, SAC-3020
- Digital Scale: LCD-10, LCD-32, LCD-20

METRONICS, INC.
CEDAR FALLS, IOWA
- Loin Pull & Rib Cut Machine: LPR-120

METROPOLITAN WIRE CORPORATION
WILKES BARRE, PENNSYLVANIA
Shelving: "Supra Erecta" S/S
"Supra Erecta" Metro Seal
(To be used only for packaged product.)

METROPOLITAN WIRE GOODS CORP.
MORTON GROVE, ILLINOIS
Supra Erecta Shelf, S/S
(To be used only for packaged product.)

METTLER INSTRUMENT CORPORATION.
HIGHTSTOWN, NEW JERSEY
Scale: PS-15
Scale: PR-700 (to be used with suitable stand)
Scale - Electronic Balances: PC..., PC...., PC...-03, PC ....-03 (With S/S platform and suitable stand.)
Multi Scale Weighing Platform: EB60-SS, EC240-SS, ECC600-SS
FEHD Electronic Scale

MEYER METAL CRAFT SPECIALITIES, INC.
KANSAS CITY, MISSOURI
Meat Pump: 120
Chub Chiller: 1-6M, 2-12M, 3-18M, 4-24M
Cooker: CKRS-. PM, CKRW-. PM
Chiller: CHRG-. PM, CHRB-. PM, CHRGB-. PM
S/S Insulated Chill Tank: ICT

MEYN U.S.A., INC.
GAINESVILLE, GEORGIA
"Meyn" Eviscerating Machine: Apollo-72, Apollo IV, U-80, (Manual positioning of viscera for inspection necessary.) (Surfaces of machine contacting carcass must be sanitized between each use with 180° F. water or solution of 20 ppm residual chlorine at point of use.)
"Meijn" Disc Pickers: JM-.., JMKD-..
"Meijn" Broiler Unloading Station 180°: US-2
"Meijn" Poultry Scalder: SC-I
Automatic Head & Windpipe Puller: HP-2
"Meijn" Automatic Electric Waterbath Stunner: AS-2 (Water level must not exceed 1/4" depth above screen.)
Automatic Opening Cut Machine: "Jupiter" III (Surfaces of machine contacting carcass must be sanitized between each use with 180° F. water or solution of 20 ppm residual chlorine at point of use.
Automatic Gizzard Splitter: GS-III
"McSmith" Neck Skin Cutter: MS-I
Gizzard Defatter/Washer: DW-I
"Meyn" Automatic Pre-Stomach Machine: PS-II (Personnel must be provided to trim portions of digestive tract not removed by the machine and must be in addition to the auxiliary peeler.
"Meyn" Automatic Vent Cutter: VC-II (Surfaces of machine contacting carcass must be sanitized with 180° F. water or solution of 20 ppm residual chlorine at point of use.
"Meyn" Reprocessing Station w/Chlorinator. S.T.-1
"Meyn" Broiler Unloading Station. AD-1, AD-2
Hock Picker: HP-1
Poultry Killer: MK-3
Automatic Bird Bagger: BB-1
Automatic Bird Bagger: PM-80
Automatic Bird Bagga: 05-51-02
Screw Chiller II: MSC-II
Inside/Outside Final Birdwasher: BW-2
CO2 Tunnel: ZT-1
Weighing System: Mark I (Consisting of - Weighing Machine: HB-83, Line Clearer: LC-101, Weighing Shackle: WS-101)
Weight Distribution System: WG
Poultry Cut-Up Saw: MSC-1
CD6000 Gizzard Harvester: 033303
Neck Skinner: NS-1
Whole Breast Filleting Machine: 06-08-01
Final Inside/Outside (14 Unit) Bird Washer: 033713
Scale and Packout Conveyor: 06-08-01
Dewatering Tumbler: DT-2

MGS MACHINE CORPORATION
MINNEAPOLIS, MINNESOTA
Pick and Place Machine: IPP-3110

MICRO TOOL COMPANY, INC.
FITCHBURG, MASSACHUSETTS
Electronic Scale: ES-36

MICRODRY CORPORATION
SAN RAMON, CALIFORNIA
Bacon Precooker: BWW-1
Microwave Bacon Precooker MMB-1

MICROMATIC INC.
SIOUX CITY, IOWA
Pork Skin Cutter

MIDACO CORPORATION
ELK GROVE VILLAGE, ILLINOIS
Lazy Susan Table: 1000
Conveyor: 500
Sandvik Boning Conveyor: 750
S/S Collapsible Smoke Cage: 2600
"Bone-A-Matic" Boning Machine: 2800

MIDDLE ATLANTIC PRODUCTS CO., INC.
LIVINGSTON, NEW JERSEY
Poly Combo Bin: MPA-....

MIDDLEBY-MARSHALL OVEN CO.
MORTON GROVE, ILLINOIS
Revolving Tray Oven: NY-....,
KY-....
Rack Oven: NY-.

MID-STATES ENGINEERING &
MANUFACTURING, INC. MILTON, IOWA
Dumping Buggy: MS100B-U
S/S Curing Vat: SCCT-....

MIDWESTERN INDUSTRIES, INC.
MASSILLON, OHIO
Sifter's Model 25S, 55S
Portable Vibrating Screening
Equipment: MR 605158R5
MR..S..., ME-..

MILE HIGH EQUIPMENT CO.
DENVER, COLORADO
"Ice-O-Matic" Ice Machines:
B-....W-SS, B-....A-SS,
B-....W, B-....A
Ice Cuber w/Bin
C-..H-A-P
Ice Flaker w/Bin
F-...-A-..P, F-....-W-..P,
F-....-A-..-F, F-....-A-..P,
F-...-W-..P, F-...-W-..-F
F-...-A-..S, F-....-W-..S

Flaked Ice Maker Dispenser
FD-...-A-P, FD-...-A-S,
HD-...-W-P, HD-...-A-P,
HD-...-A-S, HD-...-W-S
FD-...-W-P, FD-...-W-S

Ice Cube Machines
C-..F-A-P, C-..F-A-S,
C-..H-A-P, C-..H-A-S,
C-...F-A-P, C-...F-A-S,
C-...H-A-P, C-...H-A-S,
C-..F-W-P, C-..H-W-P,
C-...F-W-P, C-...H-W-P,
C-..F-R-P, C-..H-R-P,
C-...F-R-P
Ice Cube Machines
C-..F-W-S, C-...F-W-S,
C-...H-W-S, C-..H-W-S,
C-..H-R-S, C-..F-R-S,
C-...H-R-P, C-...F-R-S,
C-...-H-R-S

Modular Ice Flakers
MF-...-R-P, MF-...-A-P,
MF-....-A-P, MF-...-W-P,
MF-....-R-P, MF-....-A-P,
MF-....-A-S, MF-....-W-P,
MF-....-R-S, MF-...-R-F,
MF-...-W-S, MF-....-W-S

Ice Flaker
FC-...-A, FC-....-A,
FC-...-W, FC-....-W

Ice Bins: B-..-P, B-..-S

MILL SUPPLIES INC.
ORLANDO, FLORIDA
Conveyor Belt (Food Contact):
X-300, X-400

B&N MILLER, INC.
BOSCOBELL, WISCONSIN
S.S. Smokehouse B&M M500

MILWAUKEE SEASONING LABORATORIES
GERMANTOWN, WISCONSIN
Basting Injector and Control, 100

MILLER METAL FABRICATORS
STAUNTON, VIRGINIA
S/S Chill Tank: CW-73
S/S Turkey Shackle: S-12

MINNESOTA MINING AND
MANUFACTURING CO.,
ST. PAUL, MINNESOTA
Box Sealers: Series S-610-
Model 275, 477
Gauge Insertion Machine:
1, 4650 DR, 4650 DRA
4670 DRA

MIRA-PAK, INC.
HOUSTON, TEXAS
Packaging Machine: GS, HS, KS,
TKS, H2S, MS, RV-12-ES,
RV-12-BS

MISA MANUFACTURING, INC.
WESTMINSTER, CA
Centrifuge: 81091-982

MITSUBOSHI BELTING LTD.
NAGATAKU, KOBE, JAPAN
Belts (Food Contact)
White, 2, 3 or 4 Ply:
F-CON-51 (Belts with cotton
carcasses must have edges
sealed with chemically
acceptable compound.)

MIXING EQUIPMENT COMPANY
ROCHESTER, NEW YORK
Portable Mixers: UNS-A, UNS-.,
UND-.A, UND-.
Mixer: "Lightin" UNAR-..,
UNAG-..

MO TEC, INC.
MT. VERNON, MISSOURI
Individual Off-Line Pressure
Bird Washer with Chlorinator:
TC-100, C-100

MODERN WELDING COMPANY, INC
NEWARK, OHIO
S.S. Vat: MW-8401, MW-8407,
MW-...., MS-...

JOHN MOHR & SONS - HYDRAHONE DIV.
CHICAGO, ILLINOIS
Neck Cutter: Hydrahone, HPC
Neck Skin Cutter: BNC
Vacuum Nozzle: AVL, VL, WCL,
BCL, DV, HVL, HVL-S
Vent Cleaner: VCN
Cutter: Double Head
"Hydrahone" Tendon Puller:
TP-FP
Shrink Tunnel: HST-..

Dri-Line Shackle: DS-1
Automatic Tripper: HST-8000
Tendon Puller: HTP
"Hydraphone" Turkey Hock Cutter HTHC-3000

MOJONNIER BROTHERS COMPANY
CHICAGO, ILLINOIS
Deaerator: C-..

MOL BELTING COMPANY
GRAND RAPIDS, MICHIGAN
Belting (Food Contact): .LR5/OW. .R5/5W, .R5/OW, .R3/OW

MOLDED FIBREGLASS TRAY CO.
LINESVILLE, PENNSYLVANIA
Food Trays: 30., 33.
Tote Boxes: 7..-.
Tote Box Lids: 7..-...

MOLDEX, INC.
PUTNAM, CONNECTICUT
Polyurethane Solid Round: 1/8" thru 9/16"
Polyurethane V Belting: "A", "B", "C"
Belts (Food Contact): Moldex Flat E, T

MOLINE COMPANY
DULUTH, MINNESOTA
Dough Cross Roller: MCR-..
Dough Extruder: 10-10, 10-14
Processing Belt Conveyor: PC-1

MONO GROUP INC.
BENSENVILLE, ILLINOIS
Lobeflo S/S Pump...NDM With Sanitary Type Connections

THE MONTAQUE COMPANY
HAYWARD, CALIFORNIA
S/S Gas Ovens: S115, S115A, S115S, S136, S236, S2115A, S2115S, SP115, SP115A, SP115S, SP136, SP236, SP2115, SP2115A, SP2115S
S/S Electric Ovens: SEK15A, SPEK15A, S2EK15A, SP2EK15A

MONTICELLO INDUSTRIES
ATLANTA, GEORGIA
Cutting Board: ABCO "Monti-Poly"

MORGAN DESIGN, INC.
SKOKIE, ILLINOIS
Automatic Product Ejector: 2721-1000
Automatic Mold Washer: 2741-500

MORLAND PRODUCTS, INC.
MANCHESTER, CONNECTICUT
Air Operated S/S Plug Type (with sanitary type end connectors)
Valve: MVXX-5, MVXX-3

MORRIS & ASSOCIATES INC.
RALEIGH, NORTH CAROLINA
Salting System
Freezer: PPF
Freezer w/CIP System: CBF
Giblet Pumping & Chill System
Freezer: PFS-60H-2515-F
Poultry Carcass Chiller: MNT-..
Water Overflow Meter: WM-10-G
Heat Exchanger: WRC-...HSS
Continuous Belt Freezer: SMF-....
Giblet Chiller: GS-..MNT
Turkey Chiller: MNT
Nugget Ice Machine: NIM-RA-15T
Ice Maker (Ice Master): NIM-..H-.-T, NIM-..-H-..-T, NIM-...-H-..-T, PIM-..H-.-T, PIM-..H-..-T, PIM-...H-..T

MORRISON COMPANY, INC.
ANTHONY, KANSAS
Belts, Food Contact: OHGR-2 (White)
OHGR-3 (White), OHGR-2MC, OHGR-3MC
Belts (Direct Food Contact): OHGR-2VG, OHGR-3VG, OHGR-2LG, OHGR-3LG, OHGR-2LR, OHGR-3LR, OHGR-3LGM, OHGR-3LRM, OHGR-3LR-TAN
Belts (direct contact): OHGR-3-Tan

MORRISON WEIGHING SYSTEMS, INC
MILAN, ILLINOIS
Infeed & Scale Conveyor: RC-101

MORROW SYSTEMS INC.
CINCINNATI, OHIO
Internal Alarm: Temperature

MORTON SALT COMPANY
CHICAGO, ILLINOIS
Brinemaker: P-2, EP, EP-2, ES, FC-1015
Fluitron: QR
Saltab Depositor: SG, G-SH
Liquid Dispenser: FLOCRON, IMCO
Meat Pomp: 402

MRM/ELGIN PACKAGING MACHINERY DIV. OF DOMAIN INDUSTRIES
NEW RICHMOND, WISCONSIN
Filling Machine: R-50-V
Filler: 68177
Vacuum Cleaner: Air Vet, 1093

M-TEK INCORPORATED
EAST DUNDEE, ILLINOIS
Vacuum Bag Sealer: Corr-Vac Mark I, Mark II

PAUL MUELLER COMPANY
SPRINGFIELD, MISSOURI
Ramsey Transfer Conveyor: #2
Boning Table Conveyor: 3-Belt
Ramsey Food Cooker: #1
S/S Atmospheric Cooker: SC1
Bulk Milk Cooler: RH
S/S Kettles: A, AP
Poultry Chill Tanks: 304-4, 304-5, 409-4, 409-5

S/S Cooler: R.C.
Double Belt Conveyor: PE0001
S/S Belt Conveyor: CPC-....
Meat Tank: MT-01, 304-3
Jacketed Kettle w/Agitator: F
Poultry Dump Cart: DC
S/S Agitated Cooling Storage Tank: RH-P
Horizontal Storage Tank: "SHW"
Stainless Steel Cooker: RCW
Cook 'N Cool: CNC
S/S Meat Rack
S/S Transfer Cart
Silo Storage Tank: SVW

MULCO ENGINEERING
ATLANTA, GEORGIA
Spiral Ham Slicer: W-1D

MULLINIX PACKAGES INC.
LOS ANGELES, CALIFORNIA
Sausage Packaging Machine: 810, 812

MUNSON MACHINERY COMPANY INC.
UTICA, NEW YORK
Rotary Mixer: 700-TSS

N

N & W PACKAGING SYSTEMS, INC.
KANSAS CITY, MISSOURI
Form, Fill, and Seal Packaging Machine: PF-111

NALBACK ENGINEERING COMPANY, INC.
CHICAGO, ILLINOIS
Rotary Filling Machine (Powder/Granular)
Model: "Sanifill"-..

NANTSUNE IRON WORKS COMPANY, LTD.
OSAKA, JAPAN
Meat Slicer: "High Clean" NHC

NATIONAL CONTROLS, INC
SANTA ROSA, CALIFORNIA
Drum Fillers: 22-MCSSF, 22-MTFF, 16-MTFF, 16-MCSSF, 20-MTFF, 24-MTFF

Dual Scale Filling System: 23TFF2-E
S/S Scales: 3207, 3224, 3234, 3250, 3220-10, 3220-25, 3220-50, 3220-100, 3260, 3255/58

Scales (with suitable stand): 3230, 3240, 3241
Weight Meter: 5786

NATIONAL CYLINDER GAS
KING OF PRUSSIA, PENNSYLVANIA
Nitrogen Freezer: (Ultra-Freeze) 2-10, (Ultra Freeze) 2-10-7S, (Ultra-Freeze) 2-20, (Ultra-Freeze) 4-30

NATIONAL INDUSTRIAL MFG.
BURLINGAME, CALIFORNIA
"Nieco" Broilmaster: 2500-S, 1000-L, 1200-S, 3700-S, 4900-S
Grill Master Belt Grill: MP-38-35

NATIONAL INSTRUMENT COMPANY, INC.
BALTIMORE, MARYLAND
Sanitary Filling Valve: SAN-60
Filler Pump: San/T-130

NATIONAL MANUFACTURING CO.
WARREN, MICHIGAN
Nickel Plated Pallet: -29

NATIONAL PACKING MACHINERY
HINGHAM, MASSACHUSETTS
Cubing Machine: Stew Beefer

NATIONAL TOOL, INC.
CONYERS, GEORGIA
Spiral Ham Slicing Machine: HA-10069

NEBCON MATERIAL HANDLING SYSTEMS
OMAHA, NEBRASKA
Vertical Snout Stripper: 733
S/S Offal Hanging Truck: 1910

NESTAWAY, INC.
CLEVELAND, OHIO
Wire Container "Smokrak": ....NY/CR, ...SS
Wire Container "Chilrak": ....NY/CR, ...SS

NESTIER CORPORATION
CINCINNATI, OHIO
Meat Lug Lids: 02-..., 03-..., 06-..., 08-..., 15-..., 18-...
Meat Lug w/Drain Holes: 18-...
Bulk Containers: 22-...
Bulk Container Lids: 23-...
Plastic Drums: 21-...
Plastic Drum Lids: 21-...
Tote Boxes: 09-...
Tote Box Lids: 10-...
Meat Dolly: 34-...
Plastic Meat Trays: 18-465, 18-467
Meat Lugs 01-..., 07-..., 11-..., 17-..., 18-..., 04-...

NEW BRUNSWICK INTERNATIONAL, INC.
EDISON, NEW JERSEY
Load Cell Scales (With Suitable Stand) DS-6--30, DS-60-30D.
S/S Scale: DS-260
S/S Platform Scale: DPS-8000

NEW LONDON ENGINEERING COMPANY
NEW LONDON, WISCONSIN
Conveyors: 200, 2235-DB, LL-320

PAUL L. NICCOLLS
CALIFORNIA, MISSOURI
Pump (Basting): "Bast-Rite" 4

W. A. NICHOLS COMPANY
KANSAS CITY, MISSOURI
Sup-R-Clean Food-Veyor: WSC12-24-12, WSC18-16-12
Gizzard Skinning Machine: 1350-..
Shackle: J-24-C-SS, J-24-E-SS

NIJHUIS SCHLACTTECHNIEK
LICHTENVOORDE, THE NETHERLANDS
Nijhuis Automatic Scalding
Tank: "Turn-O-Matic"
NTOM-....
Dehairing and Flaming Machines:
"Goliath" NDF-...-D, N-...-D
Moving Top Table w/Washer:
NMTT-...
Multi-Purpose Polishing Machine:
"Nijhuis" NPM-.-.
Nijhuis Singeing Machine: NSF
"Spitfile" -..
Nijhuis Scalding Tank: NST -...
Scalding and Dehairing Machine:
NHDGE-...., NHDGG-....,
NSLSE-...., NSLSG-....

NITTA BELTING CO., LTD.
OSAKA, JAPAN F-541
Belt (Food Contact): White NLG.
WU-12BK, WU-12AK

NITTA INTERNATIONAL ,INC.
NORCROSS, GEORGIA
Belts (Food Contact): WU-6A,
WU-6AK, WU-12A, WU-12AK,
WU-12B, WU-12BK
Belts (Food Contac): Clina-
12UF, 12CF, 20CF, 30CF,
07UF, 07CF, 06CF
Espot-20CC, 30CC, 40CC,
55CC, 81CC

FRITZ NORBURY CO.
PINEVILLE, LOUISIANA
Hand Activated Hand Wash Valve
(Used with proper pressure
regulator on water supply
line): FN-100

NORDSON CORPORATION
AMHERST, OHIO
S/S Pump: 64B
Spray Gun Assembly: A7A
Air Elevator for Pump: 64B
Spray Gun: NPE-2A
Agitated Hopper: NPE-H3
Heater: NH-4
Filter S/S: 161510
Circulation Valve Kit: 244778
244780

NORMAN MACHINERY COMPANY
NEWARK, NEW JERSEY
Mixers: 150, 400, BDSL-..., BDHL-...
Hi-Speed Mixers (Impeller and
impeller drive assembly must
be disassembled daily for
cleaning and inspection):
DS-..., DH-...

NORR ENGINEERING-MANUFACTURING CO.
FORT WAYNE, INDIANA
Flexible Packaging Machine:
Series F

**NORTHFIELD EQUIPMENT & MFG.
COMPANY**, NORTHFIELD, MINNESOTA
Freezer Belt (Food Contact):
Omni-Grid, Omni-Flex, S, G
Freezer: Spiral (Acceptance
applies to the conveyor only.
Each installation must be
reviewed by the Equipment
Group.)

NORTH STAR ICE EQUIPMENT COMPANY
SEATTLE, WASHINGTON
Ice Maker: 60, 10, 20, 40
Ice Rake & Elevator System:
R15/17-73
Pneumatic Ice Conveyor:
PN-1-73

NORTHWESTERN STEEL AND SUPPLY CO.
OMAHA, NEBRASKA
Paunch Umbrella Washer: PU-74-1
Tripe Inspection Rack: TIS-74-1

NOTHUM MANUFACTURING COMPANY
SPRINGFIELD, MISSOURI
Batter and Breading Machines:
71-A
Gas Fired Oven: 363GO
Fryer (Gas): NF-3410
Shaker-Sifter: NRDS-14
Drum Breader and Batter System:
NRD-14, NRDB-14
Fryer (Gas) With Storage Tank:
NF-..-..
Fryer (Electric) With Storage
Tank: NFE_..._..
Continuous Oil Filter: "Filter
King" NF-..-..
Infeed Transfer Conveyor:
NT-..-..
Pack-Off Conveyor: NP-..-..
Shuttle Conveyor: NSC-..-..
Spreader Conveyor: NSPC-..-..-..
Combination Vat Dumper:
NCVD-....
Conveyor Inspection Trim:
NCIT-..-..
Rotary Blancher: NRBL-..-..
Dewatering conveyor: NDC-..-..
Conveyor: NC-90-..-..
Cooling Conveyor: NCC-..-..
Column Dumper: NCD-..-..
Lazy Susan: NLS-..

NU-MEAT TECHNOLOGY
SCOTCH PLAINS, NEW JERSEY
Conveyor Cuber: "Convey Cuber"

NUNNERY-FREEMAN COMPANY
HENDERSON, NORTH CAROLINA
Grill: (Electric)
Kook-Rite Cooker: S-10A, S-20A

NUSS EX-IMPORTS
WESTCHESTER, PENNSYLVANIA
Grill: (Turmix)

NUTRIDAN ENGINEERING A/S
DENMARK
Bacon Press: IV

N. V. GEBROEDERS NAEFF
LOCHEM, HOLLAND
"Naepo" Cutting Boards

O

OAKES MACHINE CORPORATION
ISLIP, NEW YORK
Continuous Mixer: 14MC15A

OHAUS SCALE CORP.
FLORHAM PARK, NEW JERSEY
Scales: 88..F, 88..Series

O. H. I. CO.
STOCKTON, CALIF.
Pole Dumper: PD-6E
Blender: B2E, B3E, B5E, B15E
Vacuum Blender: VB2E, VB3E, VB5E, VB15E
Oven: SSH-110
Tenderizer "Rollo Massage" M-1) 126A
Drum Dumper: DD18H
S/S Drum Tumbler: DT18H
Tumbler-Shaker and Loading Assembly: TS-2000
Tenderizer W/Conveyor: 500
Turkey Breast Tumbler: TM-5000
Screw Conveyor Metering Device: M-D301

OLD RANCHERS CANNING CO.
UPLAND, CALIFORNIA
"Pulici" Burrito Machine: 471

OLIVER PRODUCTS COMPANY
GRAND RAPIDS, MICHIGAN
Wrapping Machine: 898-SF, 906, 999-NSF, 1016 RR, 906GF, 1080, 1006
Slicer: 797S, 797SG

GEORGE J. OLNEY, INC.
WESTERNVILLE, NEW YORK
S/S Vibrating Screen: 24x..

OLYMPUS CORPORATION
LAKE SUCCESS, NY
Fibre Optic Scope: 1F13D3-60 (USDA inspectors at plants using this device must be trained and be proficient in its use.)

OMECO-BOSS COMPANY
OMAHA, NEBRASKA
Bagging Table: 1076
Landing Table: 1065
Lazy Susan Table: 1077
Boning Table: 1061-A, 1061
Fat Grinder & Pump Ass'y: 1078
Sheep Viscera Inspection Table: 678 (Sanitized with 180° F. water.)
Cattle Head Flush Cabinet: 689-A
Snout Stripper: 248
Hog Viscera Inspection Table: 218, 219 (Sanitized with 180° F. water.)
Hog Head Table: 225
Boning Conveyor Table: 1060-A
Tripe Inspection Rack: 713
Meat Tumbler
Head Flush Booth: Sheep
Hide Puller (OMECO-ARMOUR): 711
Fat Conveyor: 1064-A
Vat Dumper: 1125
Tripe Scalder: 643
S/S "V" Type Tripe Scalder: 642
Paunch Table: 682
Belly Roller: 422
S/S Flight Table: 404
Tripe Umbrella: 644
Head Flush Cabinet: 688
Head Work-Up Table: 686
Jaw Puller: 691
2-Section Fat Box: 684
Tongue Wash Tank: 704
Pluck Table: 685
Condemned Head Truck: 692
Head Splitter: 712
Beef Viscera Inspection Table: 670 (Sanitized with 180° F. water.)
Fat Wash Box: 220
Hog Head Splitter: 228
Automatic Hog Head Splitter: 229
Belly Roller: 407
Viscera Separating Table: 221
Meat Wash Table (3 Compartments): 232
Perforated Top Table: 126
Trim Table: 222
Ham Skinning Saddle: 420
Hog Jaw Puller: 227, 249
Tongue Washer: 240
Shoulder Cutter: 406
Side Splitter: 412
Hog Stomach Opening Table: 223
Rotary Head Flush Cabinet: 689
Bone Saw: 419
Paunch Table: 681
Conveyor: 1064-A, 1064
Screw Conveyor: 1087
Boning Table: 1061-A, 1058-A
Shrink Tunnel: 1074
Dry-Off Unit: 1075
Perforated S/S Top Table: 686-A
Truck: 1606, 1607, 1602, 1603, 1604, 1605, 1608, 1609, 1612, 1613, 1614, 1616, 1618, 1617, 1624
Tongue Hook: 827B
Hide Puller: 702
Dump Bucket (Bottom): 1002
Round Nose Truck, S/S: 1610
S/S Boning Table: 125, 1060
S/S Utility Table: 121
Belly Knife: 421
Square Nose Truck, Galvanized: 1611B
Square Nose Truck, S/S Body: 1611
Sausage Truck: 1600-1601
Hog Polisher: 213, Brush Type 216
S/S Vat: 1100
Beef Carcass Washer: 725
Sheep Carcass Washer: 727
Beef Head Washer: 726
Heart Slasher: 230A
Heart Washer: 230B
Market Truck: 1044 Special
Spike Hog Head Workup Conveyor: 250

Tables: 122, 123, 124
Meat Wash Sink: 202
Chitterling Dewatering Machine: 247
Dyna Jet Tripe Washer: 729
S/S Fresh Meat Trees: 140, 141
Lazy Susan: 218
S/S Poultry Chill Vat: 1101
Metal Slat Trucks: 1626, 1627
Table Model Cut-Off Saw: 424
Gambrel Cord Cutter: 403
Hog Hide Puller: 280 and 280-A (This is with the understanding that the puller will be installed sufficient distance from the center line of the rail to preclude contact of the carcass with the pulling mechanism and will be operated in a manner to preclude carcass contamination from falling debris and other foreign material).
Wire Mesh Conveyor: 1085
Belt Conveyor: 1057
Ham Cut-Off Knife: 425
Bagging Hopper: 161
Liver and Lung Slasher: 242
Stationary Hog Viscera Inspection Table: 222
Fat Pump: 1086
Automatic Hog Stamper: 285
Hog Scalding Tub: 205
Final Hog Wash Cabinet: 730
Hog Spray Cabinet: 738
Glycol Chiller: 1084
Electric Stimulator 625A, 625 (Automatic), 625C
Trim Bin W/Discharge Screw: 1088
Pheumatic Divert System: 1059
Rotary Snout Puller: 244
Rotaing Head Splitter: 228
Automatic Hog Singer: 215-2

OP/TEC, INC.
MILFORD, MASSACHUSETTS
Meat Analyzer: "Lean Machine: LM-1

OWENS-CORNING FIBERGLASS CORP.
TOLEDO, OHIO
Fiberglass Storage Tanks: MAC, MDBC, MFBC

OWENS-ILLINOIS, INC.
SAN JOSE, CALIFORNIA
Steam Vacuum Cappers: 46-200 Series, 46-400 Series, 58-200 Series
Gas Flush Tunnel: 10-..

OXY-DRY CORP.
ELK GROVE, ILLINOIS
Metal Detector: MI-1

P

PACEMAKER PACKAGING CORP.
ASTORIA, NEW YORK
Bag Loader: 502 S/S

PACIFIC PACKING MACHINERY CO.
LOS ANGELES, CALIFORNIA
Filling Machine: VBFV

PACIFIC SCIENTIFIC COMPANY
PORTLAND, OREGON
Dryer: ITAH-1

PACIFIC ULTRAVIOLET COMPANY
LOS ANGELES, CALIFORNIA
Lamp (Westinghouse): WL-782-L30
Note: Lamp must be used in accordance with Part 7, para. 7.16(b) of the Meat and Poultry Inspection Manual.

PACK WEST MACHINERY CO., INC.
PASADENA, TEXAS
Piston Filler: IBPF-SV-PS-69J

PACKAGE MACHINERY COMPANY
EAST LONGMEADOW, MASSACHUSETTS
Packaging Machine: BW-6, TWH-S
Wrapping Machines: 6-U, 6-UE, 6-UES, UE-6A

PACKAGING AIDS CORP.
SAN FRANCISCO, CALIFORNIA
Vacuum Sealer: 73VS, ..VS.. "Impulse"
Vacuum Barrier Sealer: 73VBS, ..VBS.. "Hot Bar"

PACKAGING EQUIPMENT SALES
IVYLAND, PA.
S/S In Feed Conveyor: PFM-2000

PACKAGING RESEARCH CORP.
DENVER, COLORADO
Fillers: PRC-F, PRC-P, .S-.., ..S-.., .SB-.., ..SB-.., 4PSB, 8PSB
Pressure Regulating Accumulator: 216PR, 300PR
Pressure Regulator: 10PR
Vertical Powered Screw Hopper: VPSH-H, VPSH-E
"Versaform" Former: VF-..-..

PACKAGING SYSTEMS/3M
ST. PAUL, MINNESOTA
Sealing Machine (S-647 "L" Clip Applicator) 5790

PACKERS DEVELOPMENT CORP.
ROCHESTER, NEW HAMPSHIRE
Air Operated Skinning Knife: "Padco" 1000

PACKERS ENG. & EQUIP. CO., INC.
OMAHA, NEBRASKA
Neck Pins: RMB-1
FL Type Head Inspection Stand: 1730
Flat Top Tables: FT-..-.., FT-..-..., FTBS-..-.., FTBS-..-...
Cutting Board: "Packers" 60750, 60751-E

PACKERS MACHINE AND MFG. CO.
TOLEDO, IOWA
Tripe Washers: SS-..., GSS-...

PACKRITE/TOLEDO SCALE
FRANKSVILLE, WI.
Plastic Sealer: 4
Meat Sealer: Poly-Motor-Jaw

PADGETT-SWANN MACHINERY COMPANY, INC., TAMPA, FLORIDA
Conveyor: HBC-...

P.A.L.G.A.
AVIGNON CEDIX, FRANCE
Mini Brochetteur: 36/FF

PALLET DEVELOPMENT, INC.
AMBRIDGE, PENNSYLVANIA
Plastic Pallet (For Packaged Product Only): 300

PALMIA, AB
SODERHAM, SWEDEN
Grinder: "Palmia" P-250, P-300, P-400

STEPHEN PAOLI MFG., CORP.
ROCKFORD, ILLINOIS
"Paoli" Deboning Machines: 19A, 20A, 21A, 19AF, 20AF, 21AF, 19, 20, 21
Deboning and Desinewing Machines: "One Step" 19, 20, 21, 22, 22-H, 23

PARAMOUNT PACKAGING CORP.
CHALFONT, PENNSYLVANIA
Poultry Loading System: 1500
Pad Dispenser: 1500A

PARK RUBBER COMPANY
LAKE ZURICH, ILLINOIS
Cutting Boards: Cut-Rite, Simona 2000

PARSONS AUTOMATIC SCALE COMPANY
BERKELEY, CALIFORNIA
Macaroni Scale
Scale Assembly EL-WA

PARTCO, INC.
ORLAND PARK, ILLINOIS
Perforator Cuber: PC-28

PASTA-MAT, INC
MASPETH, NEW YORK
Automatic Tortellini Machine: 130-G, 130-G-4
Automatic Ravioli Machine: D-74-G
Heavy Duty Ravioli Machine: HDR-...
Automatic Dough Laminators: APL-...

PASTA WORLD
E. FARMINGDALE, L. I., NY
Tortellini Machines: MGT..P/..., AA...
Ravioli/Tortellini Machines: MGC..P/..., R/N....
Sheeter/Kneader Machines: SA..., CA...

PASTEURAY COMPANY
ST. LOUIS, MISSOURI
Ultraviolet Lamp (Non-Ozone): P-11-20, P-25, P-30-13, P-33, P-41, P-50, P-72
Note: Lamps must be used in accordance with Part 7, para. 7.16(b) of the Meat and Poultry Inspection Manual.

DICK PATCH INDUSTRIES, INC.
SAN ANTONIO, TEXAS
Mechanical Freezer, "High Flux" 48
Transfer Conveyor: TC-..-..
Water Chiller: IC-..-..
Spiral Freezer: (Acceptance applies to the Conveyor only. Each installation must be reviewed by the Equipment Branch), Model HI-QF-...-..-.

PATTERSON INDUSTRIES, INC.
EAST LIVERPOOL, OHIO
Double Core Mixer "Thoroblender Type A"

PATTERSON-KELLEY COMPANY, INC.
EAST STROUDSBERG, PENNSYLVANIA
Twin-Shell Blender: SB, IB

Zig-Zag Blender: CSS-M
Heat Exchanger: HX_12D_67_L2
Plate Heat Exchanger: V-13

PATTY-O-MATIC
FARMINGDALE, NEW JERSEY
Patty Machine: 445 SDA, 800 SDA, 1260

PAXALL PARSONS MACHINERY
BERKELEY, CA
S/S Combination Weigher: World Star 14

PEARCE AND COMPANY, INC.
DANVERS, MASSACHUSETTS
Band Saw: HS-5M

PEARSON ENTERPRISES INC.
JACKSONVILLE, FLORIDA
Tectron Metal Detector: 5500
Conveyor: 19

PEERLESS MACHINERY CORP.
SIDNEY, OHIO
Dough Mixer: MSS-.., MSS-....
s/s High Speed Dough Mixer HSS-....

PEERLESS METAL FABRICATORS, INC.
BRIDGEVIEW, ILLINOIS
S/S Meat Mold w/Lid

PELOUZE SCALE COMPANY
EVANSTON, ILLINOIS
S/S Scale: 832S, 832SRD, 85S, 810S, 820S, 840S, 1060S, 10100S, 10200S

PEMBERTON-BOLDT, INC.
DES MOINES, IOWA
Strainer: HS-225
S/S Vacuum Tumbler: VV-....

PEMBERTON FOOD PROCESSING EQUIPMENT CO.
MEMPHIS, TENNESSEE
Deep Fat Fryer: BR-S
Hog Singer: 1926
Neck Washer: Neck-A-Matic MDM67A, JM-73A
Hog Polisher: SPB-11
Spreader Conveyor: VB-800
Hydrau Separator: HS-250

J.D. PEMBERTON, INC.
MADISON HEIGHTS, MICHIGAN
"Pemco" Hoist and Dump Cart

PENNSYLVANIA SCALE COMPANY
LEOLA, PENNSYLVANIA
Fan Scales: SI-100-H-U, I-10-U, SI-10-U, 40-U, 450-U
Over and Under Scales: DPS-3-U, D-S-U, D-5-RB-U, D-10-U, D-10-X-U, D-10-12-X-U, DS-3-U, DS-3X-U, D-45-U, D-45-X-U, D-12-U, D-12-B-U, D-20-U, DC-3-U, DC-8-U, DC-8-S-U, DC-10/50-U, DC-10/50-X-U
S/S Scale: DPS-10-U
S/S Sanitary Scale: 601-U, 625-U
S/S Bench Scale: DSC-1-20
Electronic Weighing System: 4300
Electronic Load Cell: 6200
Scale: Over/under 4500, 6200
Over/Under Checkweighing Scale: 4700

PER-FIL INDUSTRIES
BURLINGTON, NEW JERSEY
Auger Filler: PF-11, PF-14, PF-14H

PERES ELECTRONIC MACHINES, INC.
ROCHESTER, NEW YORK
Barrel Deheader (Horizontal Cutting): 3

PETERS MACHINERY CO.
CHICAGO, ILLINOIS
Carton Closing Machine: CCY-DL

PETERSON ENGINEERING SERVICE
GAINESVILLE, GEORGIA
Giblet Pump: T-101, S-101
Back and Breast Splitter: GK-101
Back Half Quartering Machine: CC: 184
Giblet Chiller w/Rotary Unloader: WP-984

THE PFAUDLER CORPORATION
ROCHESTER, NEW YORK
Superjector: (Titan) CNS-70
Filling Machines: (Piston) RP-...-.., C-..., RP.....M
"Glasteel" Chemstor Tanks: Vertical CV-....., Horizontal CH-.....

PHILADELPHIA BELTING CO.
FOLCROFT, PENNSYLVANIA
Belts (Food Contact): Hycar CP, PVC White

PICK HEADERS, INC.
WEST BEND, WISCONSIN
Cooker: SC-..-.

THE PICKWICK COMPANY
CEDAR RAPIDS, IOWA
"Spin-Pik" Poultry Pickers: JS-1B, JS-2A
Poultry Scalders: 5A-...
Poultry Scalder: AS
with "Dunkmaster": AD
Eviscerating Table: ET
Poultry Picker: SP
Killing Tunnel: KT

THE PIE-MATIC CO., INC.
CONVERSE, TEXAS
Piemaster: E-200-MPP.

L. PIEREDER MACHINERY, LTD.
WATERLOO, ONTARIO CANADA
Vacuum-Stuffer: 2PS-82
Portioner for Ham Filler: VPF-35, VPF-35P
Clipper Portioner: CP-20
Ham Stuffer: HST-..
Ham Can Filler: PSF-3
Rotary Can Filler: PSF-2
Pullman Can Filler: PLF-12-22
Stuffer: HP-30
Mold Retarder: PR-32

WILLIAM PINSLY ASSOCIATES
HILLSIDE, ILLINOIS
Smoking & Cooking Machine: BBQT-200

PIONEER FOOD EQUIPMENT
PENNSGROVE, NEW JERSEY
Stuffer, Model Baader: 702 & 703
Hog Scalder-Dehairer: BJ-...., BM-....
Skinner: AS-..., ASK600/., ASB....

J. C. PITMAN & SONS, INC.
CONCORD, NEW HAMPSHIRE
"Pitco" S/S Frialators: 18, 20, 24, 26, 34, 14
Fryer (Mastermatic) (Economy Line): 600, 700, 800
Fryer (Mastermatic) (Deluxe-Line): 16-24, 18-24, 12-30, 14-24, 16-30, 18-30, 20-30, 22-30, 24-30, 14-30, 24-34
Fryer (Mastermatic) Stainless Steel): 350, MPE-60
Transfer Conveyor: TC-..-..
Fryer - S.S. Heavy Duty Frialator: 24-34, 24-54

PIZZAMATIC CORPORATION
SOUTH HOLLAND, ILLINOIS
Sausage Depositing Head & Stuffer: S-5000
Automatic Sausage Depositor: 500-A

PIZZA SYSTEMS, INC.
PATASKALA, OHIO
Dough Press: M-3206
Conveyor: 3615

PLANET PRODUCTS CORPORATION
CINCINNATI, OHIO
Frankfurter Loader: PPC-.

PLANT EQUIPMENT FABRICATORS, INC.
LOVEJOY, GEORGIA
Pork Skin Cooker: 1000PSC
Oil Level Tank: 1000-1
Pellet Feeder: 200-PF
Port Skin Cooling conveyor: 15-CC
Pork Skin Tumbler: 100-PST
Flavor-Salter Applicator: 100FS
Fryer: PEF-..-..
Incline Conveyor: 250-IC-..
S/S Holding Tank: HT-...

PLAS-TANKS INDUSTRIES, INC.
FAIRFIELD, OHIO
Fiberglass Polyester Brine Tansk: 815, 1015, 11515, 1220

PLASTECH DIVISION
PENNSYLVANIA PACIFIC CORP.
WARMINSTER, PENNSYLVANIA
Plastic Drum: PB-..
Tank "Bulkitank": MT-...., BV-.. BVW-.., BTF-38
"Bulkitank" Lid: BVL-..
Bulk Liquid Container: LS 330
Bulkatilt: BK-24TW
Huskies Batch Container: .-SBC, ..-SBC, ..-NBC
Bin "Bulkitank": BVDR-40 Rotatable
Mobile Ingredient Bin: MB-..
Mobile Ingredient Bin: MB-3+3
Bin "Bulkitank" BVD-40
"Bulkitank": BVP-...
Kitchen Kart: K C-8
Brine Tank: BVP-46
Bin: BV-43

PLASTECH INTENATIONAL, INC.
WARMINSTER, PA.
Tank, "Bulkitank": BV-43

PLASTIC SUPPLY & FABRICATING COMPANY, DENVER, COLORADO
Patty Mold

PLUS CONTAINER MACHINERY CORP.
WHEELING, ILLINOIS
Closure Machine: CMC, 123A, 123B, 11-., 111-CT, CMC-E
Comtec Pie Press: 1100
Hooding Machine: H-1, H-11
Capping Machine: IVM
Sealing Machine EFS-.., PBS-8
Automatic Hooding Machine: H-11SL-..

POLLUTION CONTROL SYSTEMS
COON RAPIDS, MINNESOTA
Stainless Steel Heat Exchanger: 16000-141

PORTABLE TOOL & ELECTRONICS INC. AND RYCO PRODUCTS DIV.
WARREN, MICHIGAN
Spiral Slicer: 81

PORTCO CORPORATION
VANCOUVER, WASHINGTON
"To Suit" Platform Trucks: 24MP-1, PT1943, PT2448, PT-3060

PORTEC INC.
INDUSTRIAL BELTING DIV.
PADUCAH, KENTUCKY
Belts (Food Contact)
White PVC: Portec W-10

PORTEC INC.
FLOWMASTER DIV.
CANON CITY, COLORADO
Power Turn Conveyors:
S/S AAA-...., S/S AA-...., S/S A-...., S/S B-...., S/S C-...., S/S LAAA-...., S/S LAA-...., S/S LA-...., S/S LB-...., S/S LC-...., S/S LS..CL..,S/S S..CL...
Spiral Curve Conveyor:
S/S AAA-....-SP, S/S AA-....-SP, S/S A-....-SP, S/S B-....-SP, S/S ..CL..-SP
Spiral Lift Conveyor: S/S AAA-....-SP-..., S/S AA-....-SP-..., S/S A-....-SP-..., S/S B-....-SP-..., S/S C-....-SP-..., S/S S/S..CL..-SP-...

H. K. PORTER COMPANY
TRENTON, NEW JERSEY
Belts ((Food Contact)
White & Green: Nitrile

POSS LIMITED
HAMILTON, CANADA
Deboner: PDX-1
Food Pump: 350-1250

POULTRY FOODS, INC.
MODESTO, CALIFORNIA
Transfer Hopper: 20
Conveyor: CV-2
Back Trim Conveyor: TR-200, TR-205

POWERMOUNT CORPORATION
PASSAIC, NEW JERSEY
Egg Roll Machine

PRATCO STEEL CORP.
BROOKLYN, NEW YORK
Vacuum Packaging Machine: PVS, PVL, "Pratco-Vac"

PRECISION ENTERPRISES UNLIMITED, INC.
RAVENNA, OH.
Conveyor: 3001-..-.
Infrared Continuous Conveyor Oven: 1001-..-..
Belt Conveyor: 1201-...-...

PRECISION FABRICATION
FOREST, MISSISSIPPI
Poultry Cutter: PF-100

PRECO STAINLESS STEEL, INC.
WEST PALM BEACH, FLORIDA
Carcass Washer: 22-73
S/S Trolleys

PRESSED & WELDED PRODUCTS COMPANY
SOUTH SAN FRANCISCO, CALIFORNIA
S/S Diaphragm Pump with Sanitary Quick Disconnects: P/W 2SFM

PRESTO PRECISION PRODUCTS INC.
FRANKLIN SQUARE, NEW YORK
Pressure Regulator: SS-SQ-12
Brine Pump: WST-A-5
Brine Agitator (Air Motor): PA-..., SPA-...
Brine Agitator (Electric Motor): SPET-..., PEX-..., SPEX-..., PEC-..., SPEC-..., PET-...
S/S Brine Pump: SS-316, SS-35

PRINCE MFG. COMPANY
HOLLAND, MICHIGAN
Ham Boning Machine: F (All product inspected for bone fragments by establishment after deboning operation)
Poultry Deboning Machine: 1

JACK PRINCE, INC.
GAINESVILLE, GEORGIA
"Prince World" Poultry Deboning Machine: I, MARK III, MARK V
Horizontal Deboner: 331
Mechanical Deboner: 221, 332
Comminuted Meat Deaerator: 325

PRITCHARD SALES, INC.
ATLANTA, GEORGIA
"Graham" Automatic Neck Breaker: GANB-100
"Systemate" Automatic Eviscerator (Manual positioning of viscera for inspection necessary): 121042. (Surfaces of machine contacting carcasses must be sanitized between each use with 180° F. water or 20 ppm residual chlorine at point of use.)
"Systemate", Automatic Eviscerator: MK-V (Manual positioning of viscera for inspection necessary. Surfaces of machine contacting carcasses must be sanitized between each use with 180° F. water or 20 ppm residual chlorine at point of use.)
RAP Belt Conveyor: 05000
Automatic Bird Unloader: 31335
Oil Sac Cutter: GAOS-200
Conveyor Saw Table: 113069
Giblet Chiller: RAPGC-2, RAPGC-2R
Neck Skin Cutter: P-2000
Line Divider: GLD-300, GLD 300A, GLD-300 B
Breading Machine: CB-80
Eviserating Line Shackle: RBES-304
Kill Line Shackle: BKS-304
Picking Machine: CH-6/; CE-6/.
Automatic Poultry Killer: WAK-101
Hand Gizzard Peeler: 71RAP
Inside Outside Final Bird Washer: Mark II
Auto-Cone Breast Deboning System: CCGD1
Gizzard Harvester: M-1
Leg Processor: LP-1
Cone Deboning Wheel: CCBD1-5
Turkey Oil Sac Cutter: GAOS-200T. (If used prior to inspection station, surfaces contacting carcasses must be sanitized. Between each use with 180° water or a solution of 20 ppm residual chlorine at point of use.
Cone Deboning Wheel: CCBD-T
(Suspended from ceiling.)
Neck Skinner Machine: NS-1001
Gizzard Defatting Machine: NGW-1C
Automatic Opening Machine: Mark III, "Mark" III-..
(Surface of machine contacting carcasses must be sanitized between each use with 180 degrees F. water or a solution of 20 ppm residual chlorine at point of use.)
Breast Filet Compressor: BFC-1
Front Half Portioning Machine: PFMBP-1A
Gizzard Tenderizer: GTM-100
Rear Processing Machine: PRPMLP-1A
Thigh, Drum Processing Machine: PTDPMLS-1
Automatic Parts Machine: APM-22
Automatic Cut-Up Machine: APM-22
Picking Machine: NP-../.
Saddle-Cut Machine: PSCM-HM-1-00
Automatic Wing Portioning Machine: 6000
Automatic Neck Breaker: "Mark" 16
Shackle: ICS-312-2
Automatic Breast Filet Machine: 1200
S.S. Poultry Scalder: PSHE-4200
Over/Under Cone Deboning Conveyor: OU-CD-18

Giblet Wrap Machine: "SYS"-3
Inspection Stand: ALP-2436

PRITTY/PAK, INC.
INDIANAPOLIS, INDIANA
Overwrap Machine: "Hanagata" HP-..-S, HP-..-G

PROCESSING AND PACKING EQUIPMENT AND SUPPLIES
FULLERTON, CALIFORNIA
Tripe Washer: 02-32-.-.-

PROCESS ENGINEERING & FABRICATION, INC., AFTON, VIRGINIA
Mixer-Blender: 106-02-01
Oscillating Shuttle Conveyor: D-108-01-10
Oval Motion Carrier: D-100-01-25
Butter Sauce Dispenser: D-100-02-60

PROCESS EQUIPMENT CORPORATION
BELDING, MICHIGAN
S/S Holding Tank (Open top): OVC-D
S/S Holding Tank: OVS-D
Cooker-Cooler-Mixer: JHR-3
Fiberglass Tanks: CVS-D-...-.....
Plastic Tanks: OVS-D-...-.....
"Low profile" Cooker/Cooler Mixer: JHR-60, JHR-150, JHR-200, JHR-300, JHR-500 JHR-1000. (Acceptance based on readily removable agitator shaft for daily cleaning and inspection.)
Low Profile Half Round Blender: HR-60, HR-150, HR-200, HR-300, HR-500, HR-1000. (Acceptance based on readily removable shafts for daily cleaning and inspection.)
Ball Valve: BF-100
Blender/Cooker: JHR-...., HR-....

PROCESS INDUSTRIES, INC.
OMAHA, NEBRASKA
Hide Stripper: BLUE-OX

PROCESSOMATIC, INC.
WEST PALM BEACH, FLORIDA
Divider: "D"
Interleaver Machine with STOP/Go Conveyor: BB
Stacker Machine: CC

PROCESSOMATIC LIMITED
SCARSBOROUGH, ONTARIO, CANADA
Stacker Machine: C
Interleaver Machine: B
Patty Marker: A
Ground Meat Transport Conveyor: G

PRODUCT INC.
RACINE, WISCONSIN
Vat Dumper: A, B, C, BT, DD

PRODUCTION SYSTEMS INC.
DALLAS, TEXAS
Meat Compress (Ham Stuffer): 9-12

PROPACK INDUSTRIES INC.
FULLERTON, CALIFORNIA
Returned Goods Table: 600
Steak Cutting Table: U-4000
Boning Table: B-4000
Smokehouse Cages: SC-..., 08-05...
Smokehouse Trees: ST-..., 08-06...
Cutting Tables: 3306, 3306-S, 11-01.., 11-02
Shelf Trucks: 4815, 5813, 5814, 5833, 5834, 5835
S/S Paunch Table: 02-29--
Meat Storage Bin: 01-08
S/S Paunch Truck: 02-28--
Paunch Truck S/S Pluck Pan: 02-28--
Vertical Lift Truck: 05-08
Tripe Umbrella: 02-33--
S/S Drum: 01-01--
Drum: 01-01--
S/S Meat Trucks: 05-0., 05-0..
Galv. Meat Trucks: 5680, 5002, 5350, 5500, 5355, 5011, 5012
Tripe Hanger: 020
S/S Paunch Table: 730
S/S Offal Truck (with removable S/S Drip Pan): S6376
S/S Meat Trees: 03-02--
Galv. Meat Trees: 6110, 6112, 6210, 6212
Adjustable Shelf Rack (with Solid Shelves): 10---
S/S Cattle Head Flush Booth: 02-20--
Flat Bed Truck (with solid bed): 05-10--
"Pro-Pak" Patty Mold Plates: 1400, 1500
Vacuum packaging Machine: VM2/NU, VM3/S-NU, VM5/2, VM-B2
Multideck Freezer: MD-....
Broiler: BGF-....
CO2 Snow Hood: 12-03--
Deep Fat Fryer (w/Hydraulic Liftout Conveyor): 12-...
Overhead Bone Conveyor: BC-....
Moving Top Boning Table: BT-....
Dual Stuffing Horn: 12-04--
Conveyor: TC-....
Wire Belt Transfer Conveyor: WC-....
Pre-Cool Conveyor: PC-....
S/S Conveyor: AC-....
Oil Storage Tank: 12-18--
Continuous Oil Filter: 12-17--
Convection Broiler: 12-06--
Buggy Lift Dumper: BD-...
Screw Conveyor: SC....

PROTECON SYSTEMS B.V.
OSS HOLLAND
Pickle Injector: Protecon PI-.., PI-..-S

Meat Recovery System (Bone Press): Protecon MRS-..., MPD-..
Meat Tumbler: Protecon MU-..
Vacuum Meat Press: Protecon VP-24-NVL
Tenderizer: Protecon PMT-41
Pickle Injector: Protecon PI-440
Deboner: PAD-10, PAD-...
Pumping Machine: 162.H

PROTEIN FOODS INC.
GAINESVILLE, GEORGIA
Deboning Machine: "Sepramatic" 2A
Filter: 3502

MURZAN INC.
NORCROSS, GEORGIA
Sanitary Double Diaphram Pump: DL-..-SL, PI-..-SL

PUMPS AND PIPES INC.
RICHARDSON, TEXAS
S/S Diaphragm Pump with Sanitary Quick Disconnects: P/W25FM

PUREX CORPORATION
WILMINGTON, CALIFORNIA
Freezing Board: Plastic

PURITAN EQUIPMENT COMPANY
OMAHA, NEBRASKA
CO2 Chiller (Continuous): 12-24
Hot Water Tempering Cabinet: AM-1001

Q

QUALITY FABRICATORS INC.
HARRISON, ARKANSAS
S/S Tank: TX 101
Belt Conveyor w/Washer: BC 101
Boning Conveyor w/Cutting Boards: SC-101
Screw Conveyor: CC-101

QUALITY MAPLE BLOCK COMPANY
NEW YORK, NEW YORK
Cutting Board (Polysan): Qual San, B50-20R

R

RAMACCIOTTI EQUIPMENT CO., INC.
OMAHA, NEBRASKA
Carcass Lugging Buggies: M371-1, M310-2, M310-3

RAN-DAR-BROOK MANUFACTURING COMPANY
LIBERTY, MISSOURI
Vertical Hydraulic Hog Skinner: 101

RANK INDUSTRIES, INC.
DES PLAINES, ILLINOIS
Metal Detector: MD-..

RANK PRECISION INDUSTRIES, INC.
DES PLAINS, ILLINOIS
Conveyor: RPI-100, RPI-200

RAPIDS MACHINERY COMPANY
MARION, IOWA
"Marion" Mixers: FP-...., FPS-....

RAPISTAN OF CHICAGO
OAK BROOK, ILLINOIS
Conveyor: RSC-4655-D

RAPSCO INDUSTRIES
DALLAS, TEXAS
Pork Skin Sizer Breaker: PSB 1872
Incline Conveyor: ....-....I

RAQUE FOOD SYSTEMS, INC.
LOUISVILLE, KENTUCKY
Spreader Valve: SV-..
Rotary Head Filler: RHF-100
Cheese Filling Machine: CF-200
Conveyor: SL-..., DL-200, TC-...-.-.
Piston Filler: PF-..
Rotary Pump Filler: RPF-...
Vegetable Filler: RVF-..
Transfer Pump: TP-P-., TPF
Lidder-Closer: LC-...
Blender: BL-..
Packaging Machine: DPM, HS-...-.-., HS-....-.-.
Wrapping Machine: FW-.
Cheese Dispenser: CF-...-.-.
Sauce Dispenser: WF-...-.-., WF-....-.-.
S/S Air Conveyor System: AC....-.
Topping Machine: TU-....-...-..
Bucket Conveyor: BC-...-.-.
Traveling Filler Head: TH-...-..-.
Traveling Valve Mount: TH-....-..-.
Transfer Conveyor: SN-....-..-.
Vibrating Conveyor: VC-....-..-.

RAVAN PRODUCTS
GAINESVILLE, CA
Inspection Stand; RP101
Belt Conveyor: 101

RAVEN INDUSTRIES
SIOUX FALLS, SOUTH DAKOTA
Fiberglas Tank (For brine or water only.)

RAYTHEON COMPANY
WALTHAM, MASSACHUSETTS
Microwave Oven: QMP-1679.-.., QMP-2103
Microwave Oven (Batch Type): QMP-1879.

M. REBIZZO AND COMPANY, INC.
SAN FRANCISCO, CALIFORNIA
Ravioli Machine: 30A
Mixer: G

RED ARROW PRODUCTS COMPANY
MANITOWOC, WISCONSIN
Smoke Cabinet
Atomizing Liquid Smoke Systems: 200, 500, 100

REDINGTON, INC.
BELLWOOD, ILLINOIS
Wrapping Machine: Type M

RED VALVE CO., INC.
CARNEGIE, PENNSYLVANIA
Air Operated Sanitary Type Pinch Valve: 2606

E. W. REESE
WHITTIER, CALIFORNIA
Grinder Heads: 17"x9" & 14", 31"x24"
Grinder Heads: 24" x 20," 31" x 24," 38" x 20."

REFRIGERATION ENGINEERING CORP.
SAN ANTONIO, TEXAS
"RECO" Water Chiller: WC-...
Self Contained Product Freezers: RP-.
Self Contained Product Freezing Tunnel: DP-3
Continuous Meat Freezer: CMF-..
Liquid Chiller: LC-....
Plate Water Chiller: RWC-..-..
Refrigerated Water Chiller: RWC-..-..-..

REGAL PLASTICS COMPANY
KANSAS CITY, MISSOURI
"Tote" Food Containers: RT27-16-8, RT18-11-1/2-4-1/4
"Regal-Tote" Food Containers: RT-28-28-1, RT-25-13-4, RT-24-12 1/2-6, RT-27-17-6 (will withstand temp. to 250° F.)
"Regal-Tote" Food Container Lids: RTL-25-13, RTL-24-12 1/2, RTL-27-16 (will withstand temp. to 250° F.)
Meat Pans: RT-16-8-3, RT-17-8-3, RT-18-9-3
Plastic Tray: RT-24-5-1
Plastic Meat Tray: RT_24_4_1
Plastic Meat Tray Lid: RTL-24-5

REICH GMBH AND COMPANY, KG
WEST GERMANY
S/S Smokehouse: UNIGAR-....

ROBERT REISER & COMPANY
BOSTON, MASSACHUSETTS
Loader
S/S Dump Cart
Can Filler: F.K.F.
Vemag Stuffer: - G-250, R117S
Seydelman Cutter: K-...
Deboner (Bibun): 16, 18
Raw Poultry Deboner (Bibun): 15
Cooked Poultry Deboner (Bibun): 15
Seydelman Grinder: CS-160
Vemag Continuous Stuffer: 1000-S, 1000-S-2, 2000-S, 1000-S-3, 3000-S, 3000-S-1, 3000-S-2, 3000-S-3 (with stainless steel screws and screw holders.)
Holac Automatic Dicer: 1, 10, Holette A
Poultry Meat Strainer: SUM-420
Deboner: SK-1
Conti-Cooker: 60-..S-., 60-..N-.
Cooked Leg Deboner: RB
Reiser Neck Skinning Machine: NS-2
"Salco" Blender-Mixer: PMB-.....
"Reiser" Skin Dewatering Machine: SD-2
"Vemag" Smokehouse: HCS-2
Shikabob Skewer Machine: 687
Continuous Vacuum Stuffer: "Vemag" 500
Automatic Dicers: "Holac" VA, "Holac" 1, "Holac" 10, "Holac" HA-121
Dicers (with suitable stand): "Holette" A, "Holette" 19, "Holette" 21
Vacuum Packaging Machines: VM-...
Vemag Continuous Stuffer: 1000DC & 3000DC
Injector: FGM..-..
Grinder: WD-114
Vemag Ham Filler: 660

ROBERT REISER & COMPANY, INC.
CANTON, MASSACHUSETTS
Vacuum Meat Tumblers: TU-....
S.S. Vacuum Tumblers: VMT-....
Holac Slicer: 26/66, 26/74T
Vacuum Packaging Machine:
  "Dixie Vac Modular" MOD-..
  "Dixie Vac" DV-....
  "Dixie Pak" DP-...
Boneless Meat Tenderizer: "Fomaco" FGM 810T
Automatic Feed Grinder: AU-200, AU-200B, AG-160 & AG-160B.
Rotoclaw: Mark II

REMCO PRODUCTS
ZIONSVILLE, INDIANA
Karttub: 6901
Tub: 6911
Aero-Tote Tub w/Drain: 6921

REMCON PLASTICS, INC.
CONSHOHOCKEN, PENNSYLVANIA
Plastic Bulk Handling Bin w/Drain: TR-36, TR-46, TR-48, TR-30, TR-40
Plastic Bulk Handling Bin w/Drain: TR-33

RENNCO, INC.
HOMER, MICHIGAN
Packager: 201

REPCO ENGINEERING INC.
MONTEBELLO, CALIFORNIA
Heat Exchanger: 10-6-120

RESEARCH DEVELOPMENT & MANUFACTURING CO. COLUMBUS, OHIO
Breader: BRC-001, BR-2400, FD-001
Conveyor: CA-001, PTC-001
Egg Dip: ED-001, BD-005
Poultry Cutting Line: PCCL-001

Wing Cutting Machine: WC-001
Inspection Conveyor With
Continuous Belt Washer IT-1
Marinators 1, 2,
Poultry Breast Deboner: CFSB-1
2-Tiered Belt Conveyor: IT-5
3-Tiered Belt Conveyor: IT-5
Single Drum Marinator with Drain
Table: MARR-1
Automatic Breader: VBS-1
Trayed Product Conveyor: C-CO2
2-Tiered Conveyor: C-LTB
S/S Sifter: RS-1
S/S Belt Conveyor: C-481
Poultry Skinner: SK-1
Thigh Deboning System:
CFSLT-2 (Deboner and
Conveyor)
Automatic Poultry Stripper: GNG-1
Thigh Deboner: CFS-LT-3
Poultry Breast Deboner: CFS-B2
Leg & Thigh Deboner: TKD-1
Breast Deboner: BFP-1

RESEARCH & DEVELOPMENT PACKAGING
CORP., LEBANON, NEW JERSEY
Rotary Form Fill and Seal
Machine: RFFS-...

RESEARCH PRODUCTS COMPANY
MADISON, WISCONSIN
Matting: Neotex

RESINA AUTOMATIC MACHINERY CO.,
INC., BROOKLYN, NEW YORK
Screw Cap Machine: S-..-MP

RESINFAB CORP.
BELDING, MICHIGAN
Salt Dissolver: 106MC

REXHAM CORP.
SARASOTA, FLORIDA
Filler: DT-NP
Bartelt Intermittent Motion
Packager: IM
Packaging Machine: IMV-.-..S,
IMR9-14SS

REXNORD
TABLE TOP CHAIN DIV.
MILWAUKEE, WISCONSIN
Belt Flights (Food Contact)
"Snap-On" Rigid Plastic: 843,
863, 1873, 2873, 3873, 963
Low Backline Table Top Plastic
Chain:
LBP-821, LBP-882
(For Packaged Product Only)
Plastic Table Top Conveyor
Chains: LF-88.B, LF-88.TAB
Plastic Open Hinge Conveyor
Chains (For Direct Product
Contact): HT-48.., LF-48..
Plastic Conveying Chain (For
Packaged Product only):
Series 4705, LBP-883

REXROTH INDUSTRIES, INC.
LAPAZ, INDIANA
Meat Tumbler: T-660
Poultry Chiller: C-400
Conveyor: 2D-500

REYNOLDS ELECTRIC CO.
MAYWOOD, ILLINOIS
"Deluxe" Grinder: 712-D

R. J. REYNOLDS FOODS
WINSTON-SALEM, NORTH CAROLINA
Poultry Deboner: MARK IV,
MARK V

REYNOLDS METALS CO.
RICHMOND, VIRGINIA
Vertical Primal Wrapper: VW-1
Primal Wrap: HW-1
Reycon Closing Machine: 221A
Belt Sealer: TC-1
Case-Redi Wrapping Machine: W-1
Rotary Pouch Filler: 100
Heat Sealer: "Reycon" 103

RH PACKAGING SYSTEMS, INC.
CLEARWATER, FLORIDA
Portion Control Filler System:
1000, 2000

RHEON AUTOMATIC MACHINERY COMPANY
PARAMUS, NEW JERSEY
"Rheon" Encrusting Machine:
207SS, 207DD

J. E. RHOADS & SONS
NEWARK, DELAWARE
Right Angle Conveyor:
JER-1702-RC
Belts (Food Contact): 1R30WU
2R30WU, 2L40WS, 2R70WS

RHOADS MIDWEST DIVISION
GRAND RAPIDS, MICHIGAN
Belts (Food Contact): 2R0/0,
2R5/5W, 2LR5/0W, 2R7/0W,
1R3/0W

WALTER B. RICHTER COMPANY
WONDER LAKE, ILLINOIS
"Rockford" Filler: A, B, C, CL

RIETZ DIVISION
BEPEX CORPORATION
SANTA ROSA, CALIFORNIA
Thermascrew Cookers: TL-9,
TL-12, TL-16, TL-24, TL-30,
TL-36, TL-46K, TL-46
Prebreakers: PB-15 Sanitary
Design, PB-12-K5A3,
PB-24-K5A3..., PB-15-K5A3,
PB-10-K5A3..
Disintegrator: RP-Diameter-K,
RA3-Diameter-K,
RA2-Diameter-K,
RAT-Diameter-K
Formulating Conveyor:
C-18K-2222
Vacuum Mixer Blender:
RSV-Diameter-K
Extructor: RE-Diameter-K
Self Feeding Pump Conveyor: C-9
Thermascrews: TC-Diameter-K,
TLJ-Diameter-K, TJ-..-K....
Screw Loader: C-Diameter-K72
Covered Screw Conveyor:
C-Diameter-K32

Uncovered Screw Conveyor: C-Diameter-K22
Mixer-Blender: RS-Diameter-K....
Blender w/Steam Diffusers: RSD-Diameter-K-....
Grinder: MT..X.
Sanitary Food Pump: 803D, 808D
Belt Drainer: RBD-30

RMF STEEL PRODUCTS COMPANY
GRANDVIEW, MISSOURI
Frozen Meat Conveyor: FB-100
Vat Dumpers: 100, 110
Belt Conveyor: 210
Belly Roller: 200
S/S Product Hopper: CT600
S/S Tables: UT50, WT075, UT-...., TS-....
Meat Conveyors: FMC-...., FFD....-.., TTC, FFDR-....-..
Meat Tub Dumpers: D-....
Metal Detector Conveyors: MDC-....
Meat Trucks: MV-....
Screw Conveyors: SC-....
Screw Loader: SCA-....
Bagger: 620
SS Smokehouse Truck: ST-1
Mixer-Blender: 28-....
Patty Stacker: PS-6
Cutter/Mixer: RS-...
Bone Chip Remover: RMF-Tresomat
Chamber Vacuum Machine: HRI-20
Vacuum Tumbler Blender: VMM-......
Vacuum Packaging Machine: "SNORKEL VAC" SV 45, SV-60
Skinner: AS-...
Vacuum Tumbler System: G.E.T.-....
Automatic Skinning Machine: AR-50
Hydraulic Knife: Cutty-...., Format...., Standard-...

ROBOT COUPE USA, INC.
JACKSON, MISSISSIPPI
Food Chopper-Mixer Blender: R25T

ROBBINS & MYERS INC.
SPRINGFIELD, OHIO
Moyno Pump: FF, FG, FJ, FGJ, FFJ

ROBERTS MEAT PROCESSING EQUIPMENT
NEWARK, NEW JERSEY
Vacuum Tumbler IPF 2200
Lift Dumper: IPF-2500
Vacuum Blender: IPF....

ROBERTSHAW CONTROLS COMPANY
FT. WASHINGTON, PENNSYLVANIA
Level-Tel-Transmitter: 156

B. B. ROBERTSON COMPANY
MARION, ILLINOIS
Smoker-Cooker: BBR-79-SS, BBR-700-SLSE-U
S/S Smoker-Cooker: XLR-1600-4, XLR-1600, XLR-1400-SLSE-U, XLR-1600-4-U

A. K. ROBINS INC.
BALTIMORE, MARYLAND
Elevator Screw: 7504-17
Rotary Blancher: AK
Inspection Conveyor: ST
Blancher: HWB-...
S/S Destoner: DD
Pasta & Rice Rinser: RR-30-..
Vibro Breeding Unit, Consisting of: Drum Breader-Duster, Model DBRS; Vibratory Breading Machine, Model VB; Batter Machine, Model BM; Drain Conveyor, Model DC.

ROHM & HAAS
PHILADELPHIA, PENNSYLVANIA
Cutting Board (Plexiglas): G-Unshrunk, W-7508

ROSE METAL PRODUCTS, INC.
SPRINGFIELD, MISSOURI
S/S Vat: 433
S/S Conveyors: RMP-..-WB-..., RMP-..-WB-.. (CO2), RMP-..-WB-EXT-..(CO2), RMP-..-FGB-ST-..., RMP-..-FGB-WT-..., RMP-(2)-..FGB-ST-..
Double Conveyor: RMP-..-FP-..(2)
S/S Wire Belt Conveyor: RMP-..-WB-..C&H

LOUIS A. ROSER
SALT LAKE CITY, UTAH
Liquid Freezer: R
Table: AS
Belt Freezer: IQF-BF-40

ROSISTA INC.
WOODALE, ILLINOIS
S.S. Butterfly Valve: FB920-4-PA-04-04

CHARLES ROSS & SON CO.
HAUPPAUGE, NEW YORK
Motionless Sanitary Mixer: LLPD, LPD

ROSS INDUSTRIES, INC.
MIDLAND, VIRGINIA
Tenderizer: 501, TC-700
Slicer: 950, 925
Seasoning Injector: 710
Superform Press: 719, 720
Air Purifier: Microban 1200 w/G.E. G-30T8 Lamps
Dicer: 711, 714
Meat Forming Press: Uniform 914
Mechanical Tenderizer: TC-700M
Portion Slicer: 990A
Vacuum Tumbler: 1100

ROSS-TEMP DIVISION
SCHNEIDER METAL MANUFACTURING CO.
CHICAGO, ILLINOIS
Ice Makers (Use w/Accepted Storage Bin): RF-1051-UF-SS-DA,
Ice Makers (Use w/Accepted Storage Bin): RF-1051-UF-SS-W-DA, RF-1251-UF-SS-DA, RF-1251-UF-SS-W-DA,

RF-2051-UF-SS-DA, RF-2051-UF-SS-W-DA
Ice Makers (Use w/Accepted Storage Bin): RF-600-UF-SS-W-DA, RF-951-UF-SS-DA, RF-951-UF-SS-W-DA, RF-1251-UF-SS-DA, RF-1251-UF-SS-W-DA, RF-2051-UF-SS-DA, RF-2051-UF-SS-W-DA

ROTOCAST PLASTIC PRODUCTS, INC.
MIAMI, FLORIDA
Bulk Box-Natural: 30
Bulk Box Stack Lid-Natural: 30
Bulk Box - Blue: 30
Bulk Box Stack Lid - Blue: 30

ROVEMA PACKAGING MACHINES
NORCROSS, GEORGIA
Form, Fill, and Seal Packaging Machine: VPU-...; VPM-...; MVP-...; MVP-...K

ROYAL SUPER-ICE COMPANY
SAN LEANDRO, CALIFORNIA
Zero-Pak

RTM, INC.
MEDFIELD, MASSACHUSETTS
Grinder: 130E, 150E
Auto Mincer & Mixer: TM-180
Patened Mincer & Mixer: TM-180.180
Open Mixer: .....
Vacuum Mixer: .....
Cube Back Fat Scolding Unit: ....
Pre-Breaker: SG-201, SG-202
Pickle-Injector: N-138-SL

RUBBERMAID COMMERCIAL PRODUCTS
WINCHESTER, VIRGINIA
Food Box Lid: 3502, 3510, 3616, 3590, 3591, 3592, 3300
Food Box: 3500, 3501, 3508, 3509, 3690, 3691, 3693, 3695, 3300
Plastic Containers, Small Round, w/Lids: 2600 Series
Cutting Board: 33.., 34
Rack/Cart: 33.., 34..
Plastic Boxes w/Lids: 3500 Series, 3600 Series, 17..,
Plastic Containers or Drums w/Lids: 2600 Series,
Platform Truck (with removable cover): 44.., 44..-, 44..-05
Tote Box: 624
Tote Box Lid: 625
Ingredient Bin W/Lid: 36.. Series
Utility Cart: 3355
Ingredient Bin W/Lid: 2600
Food Box and Lid: 3300
Food Box With or Without Lids: 33.., 35.., 36.. Series
Plastic Containers With Lids: Small Round 26.. Series
Cutting Boards: 33.., 34.. Series
Rack Carts: 33.., 34.. Series
Plastic Box w/Lid: 17.., 33.., 35.., 36.. Series
Plastic Containers or Drums w/Lids: 26.. Series
Platform Truck: 44..-.. Series
Ingredient Bin w/Lid: 36.. Series
Utility Cart: 3355

RUBBERMAID APPLIED PRODUCTS, INC.
STATESVILLE, NORTH CAROLINA
Plastic Box w/Lids: 1301, 1305, 1307, 1310, 1311, 1315, 1316, 1319, 1320, 1323, 1324, 1326.
Plastic Containers or Drums w/Lids: 1212, 1213, 1220, 1221, 1225, 1226, 1231, 1232, 1244, 1245, 1249, 1250, 1251, 1255, 1256, MH-....
Plastic Bins or Lids: 1128, 1124, 1126, 1127
Plastic Vats or Lids: 1108, 1109, 1110, 1118, 1119, 1120
Poultry Vat: S-....
Poultry Vat Lid: SL

RUDOLPH FOODS
DIV. OF BEATRICE FOODS CO.
LIMA, OHIO
Pork Rind Fryer: B

RUSSELL-ROANE, INC.
ST. LOUIS, MISSOURI
Meat Tumbler MA-...
Liquid Smoke Spray Cabinet: U-18, CA-42-1

RUTHERFORD RESEARCH INC.
ROSCOE, ILLINOIS
Akra-Pak Dispenser: LF-.., SF-...
Belts Flat Cleat (Food Contact): CVM-8, DCVM-8

JOSEPH T. RYERSON & SON, INC.
CHICAGO, ILLINOIS
Cutting Board: "Ryertex"

S

SACK METAL WORKS, INC.
WILMINGTON, MASSACHUSETTS
Wire Belt Transfer Conveyor: WBTC
Boning Conveyor: BC-1
Overhead Conveyor
Casing Puller
Frank Chill Tank: CCT-1
Dump Cart: DC 400, DC 600
Smokehouse Truck: 53, 54, 55, 56, 57, 58
Conveyor: IC-1, TC-1, BC-1, PC-1, OHC-1, SVBC
Table: PT-1, C, BB-1
Lazy Susan: TT-1, TT-2
Vat: CV-1
Vat Dumper: CVD-1
Sausage Dump Bucket: SDB1, SDB2
Pan Rack S/S or Galvanized: AT-70-12-5
S/S Pans: 21 x 25 7/8 x 1
Wash Table: WT
S/S Tank Truck: CVM

Cutting Table w/Top of Sana-Lite, S/S and Sana-Lite in combination: G
Cutting Table w/Top of Sana-Lite and S/S in combination: D
Cutting Table w/Full Sana-Lite Top: A
Cutting Table w/S/S Top: C1
S/S Conveyor: C4790
Smokehouse: SH-1
Grinder Parts Rack: GPR-1
S/S Curing Vat: CV-6
S/S Smokehouse Tree: OECT-2
Galvanized Smokehouse Tree: OECT-1
S/S Smokehouse Cage: OET-2
Smokehouse Cage: SH-C
"T" Smokehouse Truck: SH
Meat Tub: MT-..
Meat Truck: T-1200
Galvanized Smokehouse Cage: OET-1
Paunch Trucks: PT-S, PT-G

SACKETT-CHICAGO
SCHAUMBERG, ILLINOIS
S/S Vat Dumper: EFD-S-1

SAIMA
BOLINGBROOK, ILLINOIS
Tortellini Machine: 4P

ST. REGIS PAPER COMPANY PACKAGING DIVISION
DALLAS, TEXAS
Indexing Machine: 4

SALVO MACHINERY COMPANY
FALL RIVER, MASSACHUSETTS
Bacon Pellet Fryer: E-120

SAMPLA, S.A.
BARCELONA, SPAIN
Belts (Food Contact): Alier-100, Alier-100U, Alier-200, Alier-300, Ecovit-200, Ecovit-300, P20-X302

SAMPLA, S.P.A.
MILANO, ITALY
Belts (Food Contact) F5, F10, F20, F22, F30, P6, P10, P20-X302
Belts (Package Products) R10, R18, R20, S10, L10D, L20D

SANDOVAL MACHINE & TOOL COMPANY
SANDOVAL, ILLINOIS
Wingette Machine

SANDUSKY FABRICATING & SALES CO.
SANDUSKY, OHIO
Conveyor: BC-1
Flight Top Table: FBT-1
Cutting Table: BT-1, BT-2
Viscera Inspection Table: VT-....

SANDVIK JAHN
HUNTINGDON, ENGLAND
Continuous Oil Filter System: CPF-1, CMF-1
Multiple Pass Belt Freezer: 600 Series, 6-.-..-.
Freezing Conveyor
Belt: Vee-Rope
Chilling Conveyor: Glycol
Deep Fat Fryer: F-10 DFG, F-10/16, F-10,
Slat Link Belting (Packaged Product Only): Wendway S/S
S.S. Spiral Conveyor: Helimatic
S.S. Wirebelt Conveyor: A-...-115
U-Bar Wire Rod Belting: Wendway S/S
Verti-Stack Freezer: VS-21-SS-00, VS-21-PS-00
Wire Red Belting: Wendway S/S

SANI-SERV
INDIANAPOLIS, INDIANA
Broiler: B-208E, B-230E

SANITARY PROCESSING EQUIPMENT CORP., DEWITT, NEW YORK
"Feldmeier" S/S Multi-Tube Heat Exchanger: 2505

SANITARY SCALE COMPANY
BELVIDERE, ILLINOIS
Chopper-Grinder: 3800

W. J. SAVAGE COMPANY, INC.
KNOXVILLE, TENNESSEE
Packout Conveyor: I.Q.F.
Spiral Freezer Conveyor (Double Drum): 19977D
Spiral Freezer Conveyor (Single Drum): 19977S

SAVORY EQUIPMENT COMPANY
NEPTUNE, NEW JERSEY
Conveyor Broiler: CB-..; CB-..-...
Conveyor Oven: CO-..; CO-..-..
Conveyor Pizzamaker: RT-3PZ

SAYE MACHINE SHOP
MARYVILLE, MISSOURI
Carcass Splitting Saw: DLX, PKR

SCAN AMERICAN CORPORATION
MONTPELIER, VERMONT
Loader: Scaniro K7
Frozen Block Conveyor: WK-400
Scaniro Loader: L7
Grinders: C-400-2T-70SSBW, C-250-1T-70SSBW, C-250-RSSSBW, C-160-1T-72SSBW, C-160-Car-SSBW, Universal C-400, C-250
"Wolfking" Single Shaft Mixer: SSM-...., Universal C-250
"Wolfking" Twin Shaft Mixer: TSM-....
Weight Classifier: S15-.-A, S15-..-A, S15-.-0, S15-..-0
Mixer: ...-1-.AM, ...-1-.AM
Mixer/Grinder: 1000/160, 1000/250, 1500/250, 2000/250, 3000/250
Lift: L10
Constant Flow Device CFD.
Automatic Bone Chip Eliminator: A/BES
Rota-Freezer: H-1200

Filler and Capper: ROT-O-MIN 3000
Shuttle Conveyor: "Square-doubler"
Vacuum Tumbler: VT 10
S/S Meat Truck: B30
Vat Dumper: 863-1, 863-2
S/S Inspection Table: 99
Meat Storage Bin: 600
Meat Grinder: SIMO, Series 130, 160, 200, 250, 300, 400
Weighing Unit w/Infeed Conveyor & Sorting Unit: 332

SCANDURA, INC.
CHARLOTTE, NORTH CAROLINA
Belts (Food Contact)
Thin Line PVC...White, Tan, Emerald Green...Smooth, Cleated, Flanged, V-Guide... COS, CBS
Thin Line Urethane, White, Tan, Amber, Emerald Green...Smooth, Cleated, Flanged, V-Guide... COS, CBS
Crescent Top Incline...White, Tan, Emerald Green...COS,CBS
Belts (Food Contact): Little Giant-White, Black, Tan, Green, Burnt Orange
Food Flex-White, Black, Tan, Green, Burnt Orange
Food Flex II-White, Black, Tan Green Burnt Orange
US Flex-White, Black, Tan, Green, Burnt Orange
General Purpose-White, Black, Tan, Green, Burnt Orange
(Belts with cotton carcasses must have edges sealed with approved sealant.)

SCANVAEGT
ARHUS N., DENMARK
Digital Platform Scales: 1020-..

SCHLEGEL'S FRISCH-DE-POT
WEST GERMANY
Fresh Meat Container: "Frisch-De-Pot" 001/83

SCHALLER AND WEBER, INC.
LONG ISLAND CITY, NEW YORK
Ham Mold: A-10

SCHLEGEL'S FRISCH-DE-POT
WEST GERMANY
Fresh Meat Container: "Frisch--De-Pot" 001/83

SCHLUETER/DONTECH
JANESVILLE, WISCONSIN
S/S Rotary Drum Strainer: RDS 12-12

JACOB SCHMIDT & SONS, INC.
HARLEYSVILLE, PENNSYLVANIA
Conveyorized Cutting Table
Transfer Conveyor
Over & Under Conveyor
Trucks: AA, BA, CA, DA, EA, FA, GA, KA, MA
Loin Truck: VA
Paunch Truck: VA
Offal Hanging Truck: ZA
Smokehouse Truck: LA
Shelf Truck (For Fully Packaged Product or Product on Trays): NA, LB
Platform Truck, Aluminum (For fully packaged product or product on trays): HA
S/S Chill Tank: DB
S/S Pickle Tank: JA
S/S Drum: QA, OA-1
S/S Meat Wash Sink: RA
Rod Belt Conveyor: HB
Hot Water Shrink Tunnel: CB, CB-1
Ham Glazing Tank (Heated): L.B.
Tables: TA-C, TA-D, TA-E
Cattle Head Inspection Truck: XA
Lazy Susan: GB
Stationary Viscera Inspection Table: WA
Dump Truck: FB
S/S Truck: VB
Meat Tumbler: TU
Ham Boning Conveyor: HBC_..
S.S. Dumper: DU-. DUT-.

CONRAD SCHOLTZ AG
FEDERAL REPUBLIC OF GERMANY
Belts (Food Contact): White Flexoglide Balscholit E200/2

SCHUMP SALES, INC.
GREELEY, COLORADO
Plastic Bag Holder: 101

SCHUTTE PULVERIZER COMPANY, INC.
BUFFALO, NEW YORK
Pulverizer: 20

SCIENTIFIC-ATLANTA INC.
ATLANTA, GEORGIA
Packaging Machine: Versapac, VA-CO, RV-100

SCOTSMAN
ALBERT LEA, MINNESOTA
Ice Cube Maker: CM850..-... CM250..-.., CM450..-..., CM500..-..., CM650..-..., CM1200..-..., CM1400..-...
Ice Cube Machines: MC40...-.., MC25...-...., MC30...-...., MC35...-...., HC4000...-...., HC1200....-...., AC30...-...., AC25...-...
Ice Machines: MF-3, MF-4, MF-5, MF-6, MF400.E-.., MF400.S-.., MF700.E-.., MF700.S-.., MF900.E-.., MF900.S-.., MH750..-..., AF325..-.., AF330..-.., AF430..-.., AF730..-.., AF840..-.., SF-1, SF-2, SF-3, SF-5, SF-8, SF-75, SF5...-.., SF8...-.., MFG..-...

Flake Ice Machines with S/S Housing: MF-3S, MF-4S, MF-5S, MF-6S
Ice Bins: BH750., BH350.., B650., BH500.., BH1000..

SEALRIGHT COMPANY, INC.
KANSAS CITY, MISSOURI
Sealers: Vari-Pak-20, VP-5, VP-30
Forming Machine Convocan: CVA

K. C. SEELBACH CO., INC.
RHINEBECK, NEW YORK
Smokehouse: "Smokemix"
Continuous Sausage Process: C227

G. A. SEEWER RONDO SALES
HACKENSACK, NEW JERSEY
Dough Sheeter "Rondo" 5/4-604 A, 5/4-603-B, SMK64, SMK63
Dough Sheeter "Quarto" 10-C-800-L-001
Dough Sheet Former TBF

SEFFELAR & LOOYEN, INC.
HOLLAND, MICHIGAN
"KS" Stuffer: P6-...
"Selo-Protecon" Pickle Injector: SPI-.., SPI-..-S
"Selo-Protecon" Bone Press: SBP-..
"Selo" Hind Foot Brushing Machine: SHB-20
"Selo" Front Foot Brushing Machine: SFP-10
"Selo-Protecon" Meat Tumbler: SMU-..
"Selo-Protecon" Vacuum Ham Press: SUP-20N
"Selo"-Protecon Tenderizer PMT 40
"Selo:-KS Automatic Chopper Mixer Emulsifier FD-9
Pickle Injector: SPI-440
Nijhus Automatic Scalding Tank: "Turn-O-Matic" Ntom-....
Dehairing and Flaming Machines: "Goliath" NDF-...-D, "Goliath" N-...-D
Moving Top Table w/Washer: NMTT-...
Multi Purpose Polishing Machine: "NIJHUIS" NPM-.-.
NIJHUIS Singeing Machine: NSF "Spitfire"-..
NIJHUIS Scalding Tank: NST-...
Scalding and Dehairing Machine: NHDGE-...., NHDGG-...., NSLSE-...., NSLSG-....
Dehairing Machine: "TARAZAN"-..
Pork Grader: PG-100

SENSOR PRODUCTS, INC.
SOUTH BEND, INDIANA
S/S Scale: A-200, M-100

SENZA-GEL CORP.
NEWARK, NEW JERSEY
Ham Processing Machine: L, D

SFB PLASTICS
BRIGHTWATERS, NEW YORK
Plastic Freezer Spacer: SFB-516

S AND F SHEET METAL & WELDING WORKS, INC.,
NEW YORK, NEW YORK
Tables: CBT, TMT, UWT, CST, SST
Truck: SLTK, SHT
Tanks: PKT, CBT, CKT

Meat Tumbler: D-73
Conveyors: WB-1002, PB-20-...
Incline Conveyor: PB-24-...
Boning Conveyor: SB-85-...
Cutting Conveyor: PB-33-...
Viscera Inspection Conveyor: VC-90-535
Ham Mold Vacuuming Machine: CAUIX5
Cooker: ACL-..
Browner: ABL-..
Cooling Chamber: I.K.L.

SHAMROCK INDUSTRIES, INC.
MINNEAPOLIS, MINNESOTA
Lard Filling Machine: C-3L

SHANKLAND's SERVICE & SALES, LTD.
BROOKFIELD, ILLINOIS
Bizerba Slicer: A-301FB with S/S Acceptable Table

SHANKLIN CORP.
AYER, MASSACHUSETTS
Hy-Velair Sealer: S-3C-DA
Automatic Wrapper: HS-1 DA

SHARPLES-STOKES
DIV. PENNWALT CORPORATION
WARMINSTER, PENNSYLVANIA
Raw Fat Heater (Tank): H-....
"Super-D-Canter" Centrifuge: San P5400, P-600 San, P-660 San, SAN P-5000, P-3000 San, P-3400 San
"Super" Centrifuge: AS-16
S/S Tank: PF-..., CF-..., ST-...
S/S Super Centrifuge: AS-26

SHELLER-GLOBE ENGINEERED POLYMERS COMPANY
MORA, MINNESOTA
Plastic Pallet: SG-1

SHICK-TUBE VEYOR CORP.
KANSAS CITY, MISSOURI
Sifter (Gyro-Flex): 150
Bulk Flour System

SHINGLE BELTING COMPANY
PLYMOUTH MEETING, PENNSYLVANIA
Ribbon Type: Hi-Cap Veethane, Hi-Cap Roundthane, Roundthane, Veethane
1 Ply Flat Type: Poly-C
Belts (Food Contact): P5, P10, F6, F10, F14, F20, F22, F30, S10, S20, S30, L20D, L20C, L20S, W-1, W6, U10, U20, U30, U60, D10, D11, K5, K15, P11, U5, U11, S21

Belts (Packaged Product Only): R10, S15, L15D, R18, R20
Belts (Food Contact): REVO C.., D.., N..
Belt (Packaged Product Only): L10D
Belt Food Contact: Polyflex
Belt (Food Contact): P-8

D. E. SHIPP BELTING COMPANY
WACO, TEXAS
Belt (Packaged Product Only): Grip-Tex, Sno-Flake 143, Sani-Tex, Kleen-Tex 3, Ny-Top, Tuffy Special 75, Grip-Tex Special
Belt (Food Contact): White-175-PVC-C.O.S., White-175-PVC-C.B.S., Food-King 1-W, 28-NOS, 58-NOS, 78-NOS,
Belt (Food Contact): 98-NOS, Teftex-32, Teftex-22, Kleen-Tex 2, White-Tex-142, A-White-Tex-143, A-White-Tex-144, A-Sno-Tex-Jr, A-Sno-Tex, 29-WC, Food-King Jr, Food-King-3W, A-Tuffy-90, Sno-Tex-Jr, Can-Pac, "Sani-Cleat", "PVC Cleat"

THE SHULTZ CO.
NEW YORK, NEW YORK
S/S Tables: BT....L, DT....L, PT....L, MT....L, CT....L, MR-157 (without superstructure)

SHUTTLEWORTH, INC
HUNTINGTON, INDIANA
Slip Torque Conveyor: S-20

SIEGLING AMERICA, INC.
ENGLEWOOD, NEW JERSEY
Belts (Food Contact): E3/1UO/U2 FDA, E8/2UO/V5 FDA, E3/2UO/U2 FDA, E10/MV1/V10 FDA, E2/1 FDA, UO/U2 FDA, White Transilon E5/20/V3 FDA, Transilon: E8/2V5/V5 FDA, E12/2V5/V10 FDA, E18/3V5/V10 FDA, Transilon P3/1 FDA, P5/1 FDA, P6/2 FDA, P7/1 FDA, P10/1 FDA, P10/2 FDA, P14/2 FDA, P27/3 FDA, E15/MV1/V10 FDA
Belts (Packaged Product Only): Transilon E2/1UO/UO FDA, E3/2UO/UO FDA, E8/2UO/V20AR, E8/2UO/V5NP FDA, E12/2UO/V20FG FDA, E12/2UO/UH FDA, E12/2UO/UO FDA, E12/2UH/UH FDA

SIMMONS ENGINEERING AND/OR SIMMONS INDUSTRIES
DALLAS, GEORGIA
Electric Stunner: Power Pak 5
Head Puller: SHP-1
Poultry Stunners: SF-5000, PS-5100, SF-7000, PS-7100
Prescalding Conditioner: PC-7000
Automatic Lung Machine: SL-8000
Automatic Oil Sac Cutter: SOS-9000 (if used prior to inspection station, surfaces contacting carcasses must be sanitized between each use with 180° F. water or solution of 20 ppm residual chlorine at point of use.
Automatic Neck Cutter and Oil Sac Remover: SNCOS-1011 (if used prior to inspection station, surfaces contacting carcasses must be sanitized between each use with 180° F. water or solution of 20 ppm residual chlorine at point of use.
Poultry Killing Machine: Electric Sk-4, Hydraulic SK-5
Automatic Neck Cutter and Tail Remover: SNCTR 1011 (if used prior to inspection station, surfaces contacting carcasses must be sanitized between each use with 180° F. water or solution of 20 ppm residual chlorine at point of use.)
Neck/Skin Cutter: SNSC1011
Venter/Opener: SVO-1011 (Surfaces of machine contacting carcasses must be sanitized between each use with 180°F. water or a solution of 20 ppm residual chlorine at point of use.)
Belt Conveyor: SBC-..-...
Turkey Head Unloader: SHU-1011
Mixer: ...-1-. AM, ...-1-. AM
Fecal Remover/Bird Washer: SFRBW-1011 (To be used in pining room only.)
Inspection Platform: SIP-1700

SIMON-JOHNSON, INC.
KANSAS CITY, MISSOURI
Poultry Killer: (Kil-Kleen) 60-AK
Packing Machine (J-Pack): JPL
Packaging Machine "Packette 20": AS-...
Giblet Pack Machine: J-100 AFP
Giblet Pumping System: Chicken GPS
Deboning Turkey Shackle: TDS
Shackle Release: AKO-B
Bird Selector (Electronic): SS
Turk-E-Tie Unit: TT
Giblet Chiller (Modular): PGCR
"YANAGIYA" Deboner: Y-300
"YANAGIYA" Strainer: Y-1000
Chicken Scalder (2-Pass): CDFPF
Chicken Scalder (3-Pass): PFCS-3
Chicken Scalder (4-Pass): PFCS
Turkey Scalder (2-Pass): TDFPF
Turkey Scalder (3-Pass): TDCS-3
Turkey Scalder (4-Pass): TDCS
Turkey Giblet System: TGP-Modified
Cut-Up Bin: DBC-A
Poultry Chiller: PC-48, PC-60
Poultry Chiller Rotary Discharge Elevator: RDE
Conveyor Belt Splice: BC
Scrubber Type Picker: PS

Cut-Up Shackle: II-CUSS
Turkey Evisc. Shackle: CT-ESS, TESS
Evisc. Shackle (Straight Shank): 2 EV-SS
Rigid Eviscerating Shackle: REV
Turkey Dressing Shackle: TD-SS
Shackle: BDNR-312-SS, CDNR-312-SS
Featherator Picker: TF-CL-4, TF-TI-4, TF-CL-8, TF-TI-8
Preflight Picker: PNP-CI, PNP-TI
Hooley Giblet Wrapper: JHGW
Lung Extractor: ALEP
Head Cutter (Single & Double): AHC
Automatic Head Cutter: AHC II...
Packaged Giblet Elevator: GE
Automatic Eviscerator (Manual positioning of viscera necessary for inspection. Surfaces of machine contacting carcasses must be sanitized between each use with 180° F. water or solution of 20 ppm residual chlorine at point of use.): AE, AE-II, AE-III
In-Line Giblet Chilling System: ILGPS
Piston Giblet Pump: CPGP
Hydro Spray Scalder: HSS
Automatic On Line Stunner: AOLS
Negative Air Offal System: NAOS
Combination Giblet Chiller: PNC-...., PNCR-....
Giblet Water Separator: GWS
Product Conveyors: SBC
Straddle and Wing Picker: CP
Automatic Venting Machine: (Surfaces of machine contacting carcasses must be sanitized between each use with 180° F. water or solution of 20 ppm residual chlorine at point of use.): AVU-..
Demand Hand Wash Valve (Hand Activated): GJHW
Open Hand Wash Valve: GJOH
Water Rail Installation: WRI
Water Drain Hopper Assembly: WDH
Pickup Funnel: PF
Slide Valve Assembly: SV
Hydra Sieve Assembly: HS
Giblet Water Separator: SGWS
Automatic Bird Unloader: RAKO
Automatic Poultry Sizing System: "Chickway" CESS
Outside Bird Washer: OBWD
Combination Bird Washer: CAWD
"Low Vac" Cavity Vacuum Unit: VCU
Inside/Outside Final Bird Washer: IOBW
Belt Picker: BF-...
Automatic Opening Cut Machine: OC (Surfaces of machine contacting carcasses must be sanitized between each use with 180° F. water or solution of 20 ppm residual chlorine at point of use.
Poultry Scalder (Low Profile) LPS-...
Bird Unloader: 90° AKO
Positive Control Poultry Chiller PCC
Giblet Wrapping Machine: HSGW
Parts Sizing Shackle: PSS
Poultry Picker: D.D.P.
Thigh and Drum Deboner: D&H CD...
Poultry Sizing System: SJSS
Consisting of: Sizing Scale: 5
Shackle: S S
Drop Station: SHDS
Automatic Venting Machine: AVU_..
Breast Splitter: LSBS 52-II
Automatic Killing Machine (Poultry): ASK III
Multi-Cut Automatic Cut-Up Machine: MC-60
Viscera Pak Remover: VPR
Inspection Work Platform: SJIWP

SIMPLEX FILLER COMPANY
HAYWARD, CALIFORNIA
Filling Machine: 400, 440
Piston Filling Machine: AS-I, F-I
Twin Piston Fillers: T-I, Dual-F, DT-1

SINGER PRODUCTS CORP.
SMITHVILLE, OHIO
"Spiralveyor" Conveyor (S/S Frame): SC-I
"Spiralveyor" Conveyor (Galvanized Frame): SC-2
Conveyor: SSB-..-...., SSC-...., SSB-I
S/S Roller Conveyor: SSC-5
Powered Roller Conveyor: SSC-6

SMALLEY MFG. COMPANY, INC.
CONCORD, TENNESSEE
Gyro Bucket Lift: 16
Flex-It Conveyor: W-4
Slicing Machine: SS
Conveyor: SD
Incline Screw Conveyor: S4-...
Seasoning Applicator: A
5MC Tumbler: ST-...0...
Pneumatic Salter: SPS-...
Noodle Picking Machine: SMC-24-5
Hydraulic Dump Station: SMC-2400
Pneumatic Diverter: SPD
Airlock: SAL
Cyclone Receiver: SCR
Incline Cleated Conveyor: LLF...-...
Vibratory Feed Hopper: LLFH-...
Vibrating Conveyor: HV-..-..

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Gyro-Lift Bucket Conveyor: P-..-SS-.., Gyro Lift Bucket Conveyor: SP-..-SST-.., SL-..-SST-.., LP-..-SST-.., LL-..-SST-.., IP-..-SST-.., IL-..-SST-..

SMECO INDUSTRIES INC.
CHICAGO, ILLINOIS
Meat-Wash Table
Continuous Chill System: 1500
Meat Press: 100-F, 110-F, 120-F, 102, 2110
Opie Meat Press: 200F
Belt Conveyor: 302F
Conveyorized Boning Table: 1701F
Bottom Dump Bucket: 426
Screw Conveyor: 365, 366
Stuffer: 107-CB, 110-L-1, 110-L-2
S/S Vat: 430-X
Lazy Susan: 1710, 1711
Table: 235
S/S Tripe Umbrella: 606-X
S/S Tripe Washer: 630
Injecto Feed Table
Truck: 435
Fat Wash Tank: 698X
S/S Tank: 1101
Conveyor: 352, 362
Koshering Table: 196
Hog Viscera Inspection Table: 304-F (sanitized with 180° F. water.)
S/S Stationary Boning Table: 202, 204
Meat Loaf Leveler: 175F, 176-F

SMI INC.
NEW BEFORD, MASSACHUSETTS
Skinning Machine: 500P

SMITH EQUIPMENT COMPANY
CLIFTON, NEW JERSEY
Conveyor: FQP-3643, HQP-3620, FT-1221, IFT-187, PCT-3676, FT-1849, MB-..., FC-..., FT-..., IT-..., FM-..., FI-..., BT-...
"HAMMERLE" Vacuum Packaging Machine: VT-....
Packaging Machine "Supervac": GK-...
"Jet Injector" Pickle Injection Machine: PSM-...
Continuous Vacuum Stuffers: RS-3000/Baby, RS-3000/Junior, RS-3000/Portion Mat, RS-2000/Baby, RS-2000/Junior, RS-2000/Portionmat
Dicer: MR-....
Pickle Injectors: P-..-..., SP-..-...
Hot Water Shrink Tank: SA-...-.
Front End Discharge Mixer: RS-....
Vacuum Packaging Machine: "Dynavac" TA-....
S/S Vacuum Tumbler: TR-...
Laska Cutters (w/S.S. Frozen Meat Cutter-GFS620): 750
Laska Cutters (w/S.S. Frozen Meat Cutter-GFS 620): K45, K60, K100, K130, K200, K330, K500

A. O. SMITH HARVESTORE
ARLINGTON HEIGHTS, ILLINOIS
Ice Storage Bin

JOHN E. SMITH'S SONS COMPANY
BUFFALO, NEW YORK
Converter: 86X
Transfer Pump: BDL-101
"Buffalo" Hydra-Loader: E-LHM-100
Hydra-Cutter: 3S, 5S, 8S
Grinder: 63BG, 66BG, 66BX, 78BG, 556, 441
Grinder Tray: 78BX
Stuffer: 100C, 200C, 300C, 400C, 500C, ...NS
"Buffalo" Vacuum Blender: 1500, 2000, 3000, 4000, 5000, 8000, 10,000
"Buffalo" Blender: 1500, 2000, 3000, 4000, 5000, 8000, 10,000
Continuous Filler: MK-II-A-..., MK-II-E-...
Stuffer w/Plastic Piston: ....CN, s/s Stuffer: SRD...
Silent Cutter (Converter): 58XS, 86XS
Silent Cutter (Hydracutter): Mark-3 SS, Mark-5 SS, Mark-8 SS
Casing Applier: 1000-SM, 1000-CM
Mixer: MRD-35, MRD-50, MRD-60 (This is with the understanding that suitable facilities will be provided to permit daily cleaning and inspection of the paddle shaft ends and the seals at both the drive and idler ends of the mixers.)
Vacuum Mixer: MR-...

SMOKAROMA
BOLEY, OKLAHOMA
Pressure Cooker (stainless steel liner): CU-300-LM, A..5

SOLARONICS, INC.
ROCHESTER, MICHIGAN
Infra-Red Oven: P-..-.....

SOLBERN CORPORATION
FAIRFIELD, NEW JERSEY
Tumble Filler: PTF-D, PTF-Q, PTF-DP
Transfer Tumbler Filler: TPTF
Product Spreader: PS-747
Liquid Filler: 3, LF-110, LFF-72
High Speed Briner: HSVB

SOMERSET MACHINE AND TOOL CO. INC. SOMERVILLE, MASSACHUSETTS
Dough Rolling Machine: UR

VINCENT S. SONDEJ
CHICAGO, ILLINOIS
Multi-level Boning Conveyor: Series 17
Conveyors: Series 17A

SONOCO PRODUCTS COMPANY
HARTSVILLE, SC
Nitrogen Gas Flush System: CCAN-10-..

SORTAWEIGH LTD.
ALDERSHOT, HAMPSHIRE, ENGLAND
Weight classifier: S15-.-A, S15-..-A, S15-.-C, S15-..-0
Weigh classifier: M15-.-0, M15-..0 (If used on raw product, weight platform with belt shall be removed, cleaned, sanitized at 2-3 hour intervals).

SPARKLER MANUFACTURING CO.
CONROE, TEXAS
S/S Horizontal Plate Filters: 14D, 18D, 33D, 14S, 18S, 33S, 12VR, 17VR, 32VR

A. J. SPARKS & COMPANY
GRAND RAPIDS, MICHIGAN
Belt (Package Product Only): Grip-Tex, Sno-Flake 143, Sani-Tex, Kleen-Tex-3, NY-TOP, Tuffy Special 75, Grip-Tex-Special
Belt (Food Contact): White-175-PVC-C.O.S.., White-175-PVC-C.B.S.., Food-King 1-W, 28-NOS, 58-NOS, 78-NOS, 98-NOS, Tuffy-60-COS-Green Teftex-32, Teftex-22, Kleen-Tex 2, White-Tex-142, White-Tex-143, White-Tex-144, Sno-Tex-Jr., Sno-Tex, 29-WC, Food-King Jr., Food-King-3W, Tuffy-90, 100-COS, Grey Tex, Food King 1-W Poly Tan, 2 and 3 Ply Ribcleat 69, Tuffy 80-COS Special White, Tuffy 60-COS Special White, Sno-Tex Super Cleat, Poly-King 2 White, White PVC Chevron Top, Tuffy 50-CBS Special White, Tev-Tex 22, Tev-Tex 32, Tev-Tex 144, Food King 3W with Molded Cleat, Can Pac.
Belt (Food Contact): 38-NOS Sparks Foodthane Belting
Belt (Food Contact): Multi-Temp

SPARKS BELTING COMPANY
SOUTH HOLLAND, ILLINOIS
Belt (Food Contact): Food-King PT
Belts (Food Contact): Mono-Flex LWP 210, Mono-Flex WP 210
Belt (For Direct Contact): Mono Flex WP 220M

SPECIALTIES APPLIANCE CORP.
CHICAGO, ILLINOIS
Fryer

SPECO, INC.
SHILLER PARK, ILLINOIS
Bone Chip Collector: 4004742

SPEEDCO INC.
BALTIMORE, MARYLAND
Auto-Flex Storage Conveyor: 267
Auto-Flex Collator: BM0009
Auto-Flex Inspection Conveyor: BM0006
Auto-Flex Head: 265
Bulk Loader: BM-0029
Automatic Stuffer: BM-0015

THE SPENCE CORPORATION
MILWAUKEE, WISCONSIN
S.S. Holding Tank: HPT-40...

SPENCER BOILER & ENGINEERING CO.
SOUTH GATE, CALIFORNIA
Heat Exchanger: SB-13

SPIES TRADING COMPANY, INC.
BLOOMFIELD, NEW JERSEY
Ham Netting Machine (Modified): 10171

SPRAY-DYNAMICS
COSTA MESA, CALIFORNIA
Butter Metering Pump: SD-100
Uni-Spense Dry Ingredient Distributor: 19.....

SPRINTER SYSTEMS, INC.
EAST WINDSOR, CONNECTICUT
Tray Former: MPH-T
Lid Sealer: 3FT/ES
Carton Former: MPH
Three Flaplid Sealer: 3FT

SQUARE FOOD ENGINEERING, INC.
NORTH CHILI, NEW YORK
Belt Grill: ..-..

SQUARE CO AB
MALMO, SWEDEN
Meat Former: Gigant-A, Gigant-B, Medimat-A, Medimat-B, Minimat

A. E. STALEY MFG. COMPANY
DECATUR, ILLINOIS
Automatic Cooking System: Steam Jet

STAMP CORPORATION
MADISON, WISCONSIN
"Little Badger" Cheese Cutter: 200
Cheese Cutter 400
Sanitary Pumps: FP-....

STANCASE EQUIPMENT COMPANY DIVISION/THE STANDARD CASING COMPANY, INC.,
NEW JERSEY, NJ
Sausage Stuffer: VOGT-Hydromat
Plastic Tote Box: B-1210

Plastic Maxi-Tainer Box: BB-1135
S/S Tub: 97, 61, 63
S/S Truck: 20, 48, 36, 18, 18-C, 9, 50, 110, 112, 114, 118, 120, 125
S/S Drums: 30, 55, 60, 100
S/S Storing & Roasting Pans: S-107A5, S-107A6, S-107A7, S-107A8, S-107A9
S/S Top Packing & Utility Table: 254
S/S Shelf Truck: 6220, 6130
S/S Ingredient Bins: PB-75, PB-150, PB-250
Cutting Board: Hygenia
Poly Tubs: 35, 50, 75, 52D, 80D
Poly Boxes: 1720, 1740, 1760
Meat Truck, Super Poly: 10, 37, 40, 72, 96
Sani-Tray: OBB 1026
Offal Racks (Galvanized): 1070, 1120
Plastic Tanks and Trucks: PT
Casing Applier: AZ-50
Silent Cutter "Talleres Vall CRI..11, CRI-...11
S/S Piston Stuffer EHI-..
Continuous Vacuum Stuffer: EHCI-....

STANDARD CONVEYOR COMPANY
NORTH ST. PAUL, MINNESOTA
Boning Facilities

STANDARD METAL PRODUCTS CO.
FRANKLIN PARK, ILLINOIS
S/S Spiral Conveyor: SMPSC-101
Powered Turn Conveyor: 3700-C
Steamer: 557
Incline Conveyor: E-1
Conveyor: 1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 14

STANGE COMPANY
CHICAGO, ILLINOIS
Spray-A-Frank System: 100

STA-RITE INDUSTRIES
DELAVAN, WISCONSIN
Positive Sanitary Pump: RS-20-1, RS-65-1, RS-150-1
S.S. Deep Fat Fryer: EM-14-SS, EM-14-DLSS

STAR MANUFACTURING CO.
ST. LOUIS, MISSOURI
"Star" Griddles: 254, 256, 258A
Deep Fat Fryer: M-14, M-18

STAR PACKAGING CORP.
COLLEGE PARK, GEORGIA
"Starflex" Stretch Bagging Machine: 500-PL
Saw: SP-901
Loader: SP-902
Stand: SP-903
Packaging Machine: 500APL
"Starflex" Tray Sealer: STS-512

STAR SYSTEMS FILTRATION DIVISION
TIMMONSVILLE, SOUTH CAROLINA
Filter Press
Round w/o Pump: 4-12. to 80-24.
Square w/o Pump: 4-12-7/8. to 80-24., 4-12-7/8./4P to 80-24./4P
Round w/ Sanitary Pump: 4-12/SP to 80-24./SP
Square w/ Sanitary Pump: 4-12-7/8./4P/SP to 80-24./4P/SP

STARFLEX CORPORATION
JONESBORO, GEORGIA
Bagging Machine: MB-2000

STAUFFER CHEMICAL CO.
FOOD INGREDIENTS DIV.
PITTSBURGH, PENNSYLVANIA
"Calgon" Automatic Ham Pumping Scale: 463600

STEARNS MAGNETICS INC.
DIV. OF MAGNETICS INTERNATIONAL, INC., CUDAHY, WISCONSIN
Metal Detector-Conveyor-Reject System: MPC-100-....

STEIN ASSOCIATES, INC.
SANDUSKY, OHIO
Batter & Breading Machine: S-2, L-4, L-5, L-6, MB-2B, MB-2F, E-.., EA-.., FA-..,
"Mini" Batter & Breading Machine: MB-1
Breading Machine: S-1, L-3, MC-3, MC-3A, BR-24, MC-3J
Breading Machine (w/Plastic Drum): DB-2
Breading Machine (w/S/S Drum): DB-1
Breading Machine: 100-..
Cooling Column: CC-1
Viscosity Control Machine: VC-1
Fryer: FA-10, FC-.., FE-.., FB-.., FD-..
Deep Fat Fryer: FA-3 Pilot. FB-.., FD-..
Feed Conveyor: F, FR, P, PR
Feed & Pak Conveyor: S-2, MC-3, L-4, L-5
Continuous Poultry Cooker: CPC
Continuous Cooker: HZ
Open Flame Broiler: OFB-1
Batter Machine: 2400, B-..
Conveyor "Rolla-Turn": RC-..-S
Batter Mixer: B-25, ABM-.., TM-.
Automatic Batter Control: ABC-1
Dip and Chill Conveyor: DC-....
"Force Flo" Filter: SF-6
Dipping Machine: DM-2
"Speed Steak" Tenderizer: B
Gas Fired Ovens: OFO-..
"Force-Flo" Oil Filter: SF-7
"Flip Preduster": FPD-..
Breader-Feeder: BF-800
Automatic Batter Control: ABC-11
Oil Holding Tank Assembly: OHT-77-..-..

Pork Skin Fryer: PS-76-..-..
Drum Seasoner: DD-..-..
Infeed Conveyor: IFC-..-..
Pork Skin Pellet Feed Hopper: PSH-76-..-..
Ambient Cooling Conveyor: AM6-24
Applicators: SS-77-S, SS-77-F
Hot Oil Heat Exchanger: HX_..._IH
Batter Applicator: T-1-..
Oil Filter: SF-.
Counter Flow Oven: CFO-..-..E, CFO-..-..G
Fryer: Series II-G-.... Series II-E-....
Drum Breader: DB_4_E, DB_4_H
Breading Machine: XL_..._F_H, XL_..._F_E, XL_..J_H, XL_..J_E, XL_..FF_H, XL_..FF_E
Charmaker/Searing: CM/S_..
Preduster: PD-..
Shuttle Vane Pump: SV-1
Cooking Oil Supply Tank: SRT-...
Top Submerger Batter: TS-...
Drum Breader: DB-3, Deep Fat Fryer: HPF-.., HPF-...

STEPHAN MACHINERY CORP.
COLUMBUS, OHIO
"Combicut" Cutter: TC-...., TC-1-...., TK...
Emulsifier (Microcut): MCH-D-30, MCH-D-60, MCH-D-100, MCV-12-B.
Vertical Cutter/Mixer: VCM 25 US, VCM 40 US, VCM-12-US, VCM-40E-US, VCM-80E-US, VCM-130E-US
Vertical Cutter/Mixer: VCM-55E-US
Vacuum Mixer: VM-...
Microcut Emulsifier; MC-12, MC-15
Automatic Lung Remover: ALR-1, ALR-2, ALR-2-A
Rigid Eviscerating Shackle: 1006, 1006-B
Neck Skin Cutter: NSC 1, 2, 3R, 3L

STEWART GLAPAT CORP.
ZANESVILLE, OHIO
Spiral Conveyor: GL-APAT
Vat Dumper: 1951

STEWART SYSTEMS
PLANA, TEXAS
Wire Red Belting: Wendway S/S
U-Bar Wire Rod Belting: Wendway S/S
Slat Link Belting (Packaged Product Only): Wendway S/S
S.S. Wirebelt Conveyor: A-...-115
S/S Spiral Conveyor: Helimatic

STEWART WARNER CORP.
CINCINNATI RUBBER DIV.
CINCINNATI, OHIO
Belt (Food Contact): "Cinfine" White Cleated 102

STIMPSON COMPUTING SCALE CO.
LOUISVILLE, KENTUCKY
Computing Scale: 81-AS, 81-DS

STONE CONVEYOR, INC.
HONEOYE, NEW YORK
Conveyor: 27D

JOHN E. STONEMAN, INC.
POSEN, ILLINOIS
Card Dispenser: "Danepak"
Ham Cutter Conveyor: MC

STONE PACKAGING SYSTEMS
WAUKEGAN, ILLINOIS
"Rap-A-Mat" Packaging Machines: S-1 HCR, S-2 HCR

STORK GAMCO
GAINESVILLE, GEORGIA
(FORMERLY GAINESVILLE MACHINE CO.)
Picking Shackle (Auto): 25, 100
Eviscerating Shackle (Auto): 30, 200
Picking Shackle (Combination): Rigid-35
Turkey Picking Shackle: 300
Eviscerating Shackle: 1005
Sizing Shackle: SS-5
Smoke Rack
Rotating Paddle Chiller
Poultry Sizer: WM-1
Poultry Scalder: 2-Way, SGS-1, SGS-2
Gizzard Splitter: 3500, 3500T, 3600T, 3000, 3500-SS 3600SS, 4200SS
Automatic Gizzard Splitting, Peeling, and Washing Machine: 3500-C-1
Giblet Pump: GP-2A, GP-3A, GP-3B
Heart & Liver Trim
Chiller w/Paddle Wheel Unloader: RS-6
Chiller: RS-6, P-5
Line Divider: 1 & 1 Type, 1 & 2 Type
Gib Pack: 48-9, 48-11, 48-13
Automatic Cut-Up Machines: TF-249X3F1, TF-249X3F2, TF-249X3R1, TF-249X3R2, TF-249X3, ACM-2000
Head Puller: HP-100
Electric Stunner & Killer: AK-10
Oil Sac Cutter: OSC-X1, OSC-2 (if used prior to inspection station, surfaces of machine contacting carcasses must be sanitized between each use with 180° F. water or 20 ppm residual chlorine at point of use.)
Automatic Hock Cutter: H-II, H-III, HC-III, A, B
Disc Type Picking Machine: D-1000
Paddle Type Giblet Chiller: BP
Belt Conveyor: BC-SS
Auger Chiller: SA-8
Head Remover: HR-100, HR-100C, HP-100B, HC-100C
Head Scalder: HS-5

Refrigerated Poultry Chiller: RS-6-NH3, P-6-NH3, SA-NH3, P-5
Picker: HC-111, D-...., 1200, 1120, CR-100, CR-100A, CR-100S, F-105, F-201, F-101
Hock Picker: H-1, D-1130
Hydraulic Vat Dumper: H.V.D.
Semirigid Shackle Unloader: SU-1000
Straddle Picker: SP-3
S/S Drain Conveyor: DF-1
Neck Breaking Machine: NB-1, N-103, N-101, N-102, (If used prior to inspection station, surfaces of machine contacting carcasses must be sanitized between each use with 180° F. water or 20 ppm residual chlorine at point of use.)
Opening Cut Machine: OC-100, OC-100A (Surfaces of machine contacting carcasses must be sanitized between each use with 180° F. water or 20 ppm residual chlorine at point of use.)
Eviscerating Shackle: 1000-R-1
Automatic Drawing Machine (Manual Positioning of Viscera for Inspection Necessary): ADM-1, ADM-1-A (Surfaces of machine contacting carcasses must be sanitized between each use with 180° F. water or 20 ppm residual chlorine at point of use.)
Hand Operated Hand Wash Valve: E-4
Automatic Killing Machine: AK-11
"Stork-Gamco" Picking Machine: D-16
Automatic Neck Skin Cutter: NSC-2-A
Giblet Elevator: GE-5
Gizzard Harvest System: M-40 (Personnel must be provided to trim portions of digestive tract not removed by the machine.)
Infeed Supply Belt: MB
Gizzard Harvester: M-40, M-80
Gizzard Elevator: GIZ-4
Gizzard Inspection & Trim Table: M11
Gizzard Tumbler Washer: GTW
Gizzard Defatter: DF
Offal Vacuuming System: VT
Picker L-2-B
Hock Cutter: LC-1, LC-2, LC-3
Scalder: SM and DM
Stunner: B-5, CS-1
Killer: B-6, B-6-A
Picker: FP-1, D-16-GT
"Draw-Vis" Eviscerator (For frying chickens only. Manual positioning of viscera for inspection necessary): P-40 (Surfaces of machine contacting carcasses must be sanitized between each use with 180° F. water or 20 ppm residual chlorine at point of use.)
Poultry Eviscerating Shackle: ES
Poultry Dressing Shackle: DS
Tendon Puller: TP-1
Foot Unloader: FU-1575-B
Head and Trachea Puller: HT-1
Automatic Bird Unloader: L, S
Automatic Eviscerating Machine (Manual positioning of viscera for inspection necessary): P-24-11 (Surfaces of machine contacting carcasses must be sanitized between each use with 180° F. water or 20 ppm residual chlorine at point of use.)
Infeed Conveyor: AFB, AFF
Final Water Changer: FWC-B
Automatic Sizer: S-100A, SS-100A
S.S. Bird Tumbler: BT-2
Shackle Unloader: SU-90, SU-180
Inside/Outside Chicken Washer CW-1
Outside Chicken Washer OW-1
Auger Counter Flow Poultry Chiller C-111
Gizzard Inspection Station with Peelers M-11-A
Automatic Vent and Opening Machine: V-16. (Surfaces of machine contacting carcasses must be sanitized between each use with 180° F. water or a solution of 20 ppm residual chlorine at point of use.
Automatic Circular Drawing Machine: CDM-1. (Surfaces of machine contacting carcasses must be sanitized between each use with 180° F. water or a solution of 20 ppm residual chlorine at point of use. Manual positioning of viscera necessary for inspection.)
Bagger: PRS-HD
Poultry Chiller: P-6
Poutry Cut-Up Machine: C-5000-A
Poultry Stunner: CS-2. Stunner is not to operate without the perforated grill permanently installed in such a manner that the water level is 1/4 inch above the grill surface.
Breast Deboning Machine: BD-1
Automatic Circular Drawing Machine: CDM-11 (Surfaces of machine contacting carcasses must be

sanitized between each use with 180° F. water or a solution of 20 ppm residual chlorine at point of use. Manual positioning of viscera necessary for inspection.)
Bird Counter: BC-1
Final House Inspection Machine: FIM-12
Inside Outside Final Bird Washer: RP-12
Gizzard Machine: M-60
Poultry Scalder Hood: ESH
Gizzard Inspection Table: M-1-A
Automatic Circular Drawing Machine: CDM-20
(Surfaces of machine contacting carcasses must be sanitized between each use with 180° F. water or a solution of 20 ppm residual chlorine at point of use. Manual positioning of viscera necessary for inspection.)
Automatic Vent and Opening Machine: V-20
(Surfaces of machine contacting carcasses must be sanitized between each use with 180° F. water or a solution of 20 ppm residual chlorine at point of use.)
Turkey Gizzard Harvester: M-20T
Giblet Chillers: 1-BP, 2-BP, 3-BP
Circular Halving Machine: CHM-20
Breast Filleting Machine: BF-1200
Poultry Cut-up Machine: FBH-1500
Poultry Cut-Up Machine: FH-2000
Inside/Outside Final Bird Washer: MBW-16
S/S Sizing Shackle: GS
Cone Deboning Line: CDL-100
Automatic Poultry Sizing System: "Chickway" 2.2
Pneumatic Adjustable Inspection Stand: PAS-1

STORK PROTECON, INC.
GAINESVILLE, GEORGIA
Automatic Ham and Picnic Deboner: PAP200-...
Deboner: PAD400.., PAD800.

R. HOWARD STRASBAUGH, INC.
LONG BEACH, CALIFORNIA
Cheese Cutter: 5AR-78H

STRATO-RAY CO.
MINNEAPOLIS, MINNESOTA
Shielded U.V. Fixture (For use w/accepted WL782L-30 Lamp): SP-94-3L
Shielded U.V. Tunnel (For use w/accepted WL782L-10, WL782L-20, and WL782L-30 Lamps): SP-91
Ultraviolet Lamp: SRCL-30
Note: The above lamps must be used in accordance with Part 7, Para. 7.16(b) of the Meat and Poultry Inspection Manual.

STRICKLER-DEMOSS MFG. CO.
DES MOINES, IOWA
Chitterling Cleaning Machine: 44
Stomach Cleaning Machine: 88

STRICKLIN COMPANY
DALLAS, TEXAS
Mixer: 448 (S/S)
Chili & Rice Cooker: 147
Screw Conveyor: 327, 468
Tamale Machine: 405
Mixer-Cooker: 553
Blender: 281, 283, 539

STRONG-SCOTT MFG. COMPANY
MINNEAPOLIS, MINNESOTA
Ribbon Blender: B-IMXS
Turbulizer: TCS-....
Infeed Conveyor: AFB, AFF

SUMMIT PRODUCTS COMPANY
BRIGHTON, MICHIGAN
Ham Slicer: VSD--6RU

SUN HILL CORPORATION
MANCHESTER, CONNECTICUT
Portable LN2 Flash Freezer: Mul-Ti-Freeze-1 (Acceptable ventilation must be provided.)

SUNBANK FOOD EQUIPMENT, INC.
POMONA, CALIFORNIA
Jet Cook Oven: 24-5-5-5

SUPER PRODUCTS COMPANY
CINCINNATI, OHIO
Boning Table: SSBT
Chiller: Super
S/S Mixer: 10025
Table: SST-....
Hog Viscera Inspection Table: H.V.I.C.
Blender-Mixer: "Salco" PMB-.....
Belt Conveyor: SBC
Conveyor: PC-SST

SUPERIOR FABRICATION
FORT WORTH, TEXAS
Lazy Susan: LS-...
Conveyor: OC-....
Boning Table: BC-....
Stationary Boning Table: SSSBT
Trimming Table: SSTT
Double Station Boning Table: SSDSBT
Head Work and Trim Table: SSHWTT
Ham Pump Table: SSHPT
Head Flush Cabinet: SSHFC

Pluck and Gullet Trim Table:
SSSPGTT, SSDPGTT
Revolving Head Flush Cabinet:
SSRHFS
Tripe Washer: SSUTW
Patty Packing Table: SSPPT
Stuffing Table: SSST
Head Inspection Stand: SSHIS
S/S Screw Conveyor: SSSC-..
Meat Pump: SSMP
Tamale Machine: SSTM

SUPERIOR PACKAGING EQUIPMENT
COMPANY, CARLSTADT, NEW JERSEY
Automatic Cartoner: 30MP

SUPERIOR STAINLESS, INC.
DELEVAN, WISCONSIN
S/S Air Operated Shut-off Valve:
K67-..., K69-...
S/S Air Operated Divert Valve:
K67-..., K67-9-..., K69-7-...,
K69-9...
S/S Butterfly Valve: K51
S/S Low Flow Air Valve: K80 DLFA

SAMI SVENDSEN LTD.
CHICAGO, ILLINOIS
Insca-Matic Casing Sizer: I

SWAN ENTERPRISES
ST. CLOUD, MINNESOTA
Oil Gland Cutter: OGC-I

SWECO, INC.
LOS ANGELES, CALIFORNIA
Vibro-Separators: LS..S..,
SS..S.., LS..S....CD,
SS..S....CD, LS..S....,
SS..S...., LS..S....PF, and
SS..S....PF, US 48

SYLVANIA ELECTRIC PRODUCTS, INC.
DANVERS, MASSACHUSETTS
Germicidal Lamps, Non-ozone:
G8T5, G15T8, G30T8
Note: Lamps must be used in
accordance with Part 7,
para. 7.16(b) of the Meat and
Poultry Inspection Manual.

SYMCO ENTERPRISE, INC.
INDEPENDENCE, OHIO
Screw Conveyor: 421-UA

SYNTRON, DIVISION OF FMC
CORPORATION
HOMER CITY, PENNSYLVANIA
Vibratory Feeder: F-TOC

SYSTEM PAK, INC.
PENNDEL, PENNSYLVANIA
Wrapping Machine: Jaguar,
TARGA-.., TARGA-40, TARGA-50,
TARGA-60, Targa-..A
Vertical Form, Fill, and
Seal Machine: "Vega" P, S, SP,
and S

T

T&F DIVISION OF CHR INDUSTRIES,
INC.
ROLLINGMEADOWS, ILLINOIS
Belts (Food Contact): 02402,
02407, 020.., 021.., 022..,
024.., 027..

TACONIC PLASTIC, INC.
PETERSBURG, NEW YORK
Belt Teflon Coated: 27-200

TARAS, INCORPORATED
CORNELIA, GEORGIA
Meyn Broiler Unloading Station:
BU-...
Meyn Eviscerating Machine:
Apollo 72
(Manual positioning of
viscera for inspection
necessary) (Surfaces of
machine contacting
carcasses must be sanitized
between each use
with 180° F. water or
20 ppm residual chlorine
at point of use.)
Meyn Disc Picker: JMKD-60
Meyn Poultry Scalder: MSC-7
Meyn Automatic Bird Counter:
BC-100

TASTECH, INC.
FOUNTAIN VALLEY, CALIFORNIA
S/S Belts (food contact):
MT1-1, MS5-2, MS5-3, MS1-5,
MS1-6, MS5-7, C1-8

TAYLOR INSTRUMENTS, DIVISION OF
SYBRON, ROCHESTER, NEW YORK
Liquid Level Transmitter:
300T Series

TEC, INC.
ALSPIN, IL
Vacuum Packaging Machine:
TEC-2001 SRH, TEC-4000

TEC, INC.
POSEN, ILLINOIS
Vacuum Packaging Machine: CB-R
TEC-1001
Infeed Conveyor: 2000

TECHCO2 SYSEMS CORPORATION
ATLANTA, GA
Freezer Tunnel CO2: ST-30-10-1

TECHNO-DESIGN, INC.
GARFIELD, NEW JERSEY
Ravioli Filler Former:
ARM-051

TECHNOLOGY SALES, INC.
CHATTANOOGA, TENNESSEE
S/S Boning Cone Stand: 2

TECHRON ENGINEERING
IRVINE, CALIFORNIA
Conveyor w/Metal Detector:
1000M

TECKTON, INC.
WALTHAM, MASSACHUSETTS
"Cryo-Food" Liquid Nitrogen
Freezer: CF-I

Loader & Unloader for Cryo-Food Freezer: PU-CF-1
"Cryo-Food" LN2/CO2 Freezer: CF-0.5

TEE-PAK INC.
CHICAGO, ILLINOIS
Casing Sizer
Beef Stick Reeler: BR-7729
Automatic Meat Stuffer: FUT-..

TEKNOR APEX COMPANY
PAWTUCKET, RHODE ISLAND
Cutting Boards: "Sani-Tuff" H, "Teknatop" ,

TELE-SONIC TRESCOTT
LONG ISLAND CITY, NEW YORK
Paramatic Sealer: 1517
Bagger: 26-MB
Wrapping Machine SW-80

T.E.M. MFG. CO.
BLUE ISLAND, ILLINOIS
Conveyor: 9471

TEMPCO MACHINE AND DESIGN, INC.
RIVERSIDE, CA
Convection Broiler: CB-3448

TENNYSON FOOD EQUIPMENT AND STORAGE, INC.
CLEVELAND, OHIO
Sauce Depositor: S-335
Cheese Applicator: A-380

TEXAS AMARILLO SYSTEMS CO.
AMARILLO, TEXAS
Horizontal S/S Surge Bin: TB-1, TB-1A
Boning Table: BT-1
Conveyor: FG-1, FG-4
Meat Wash Table: MW-1
Belt Conveyors: FG-1A, FG-2
Cattle Jaw Bone Puller: JP-101
S/S Shroud Pin Tank: PC-108
Edible Surge Bin: ESB-1
"Tasco" Hide Side Puller: SPH-109
Viscera Table: VT-102
Automatic Head Hold Device: AHHD-111
Hydraulic Cheek Puller: CMP-097

THAYER SCALE/HYER INDUSTRIES INC.
PEMBROKE MASSACHUSETTS
Bridge Breaker Bin Discharger: BTU-.-...S.M.

THERM-ICE CORPORATION
PHILADELPHIA, PENNSYLVANIA
CO2 Distribution Cone (Use with an acceptable hood and exhaust system): TI-600

THERMALJET LTD.
DIVISION GROW GROUP INC.
LOUISVILLE, KENTUCKY
Thermaljet Cooker: 1000 A
Cooker Thermodyne: THS-..

THERMODYNAMICS CORPORATION
BROKEN ARROW, OKLAHOMA
Pallets (Plastic): TR-048040-M, TR-048040-MS

THIELE ENGINEERING COMPANY
MINNEAPOLIS, MINNESOTA
Placing Machine (Paper): 108 & 212, 408

THIRY-KONDOR
TWINSBURG, OH
Patty hoader: 1500

THOMPSON-CHEMTREX
ERIE, PA
Sanitary Pump & Mixer: STTS, STMS, SBTS-.

THOMPSON-CHEMTREX
ERIE, PA
Sanitary Pump & Mixer: STTS, SB

THIRY-KONDOR ENGINEERING & MACHINE CO.,
BROADVIEW HEIGHTS, OHIO
Sausage Cutter: 4003

L. C. THOMSEN AND SONS, INC.
KENOSHA, WISCONSIN
S/S Sanitary Centrifugal Pumps: 4, 5, 6, 8

THURNE ENGINEERING COMPANY, LTD.
NORWICH, NORFOLK, ENGLAND
Checkweigher Conveyor: IMS-127
Infeed Conveyor: IN-83
Marshalling Conveyor: SY-83
Slicer: 110-84

THURNE ENGINEERING
LISLE, ILLINOIS
Meat Pro Patt Former: 170
Automatic Checkweigher: PCW-84
Twinned Twin Single Make Weight Conveyor: TTSM-1
Manual 2-Tier Storage Conveyor: 40000

TIGERFLEX CORPORATION
ELK GROVE VILLAGE, ILLINOIS
Material Handling Hose (Food Grade): Series WT, FT

TIPPER TIE DIVISION
RHEEM MANUFACTURING COMPANY
UNION, NEW JERSEY
Double Clipper: D-137B, D-187
Clippers: C-107-L, A-117-L, C-187-L, A-187-LC, F-486-L, C-200-L, F-186-L, C-186-L, C-486-L, 280L, R590, C487L, Z2105, Z2110, Z2111, Z2115, Z3110, Z3111, Z4119, Z4201, Z4135, C-186-RP, A-187C, AZ2295A, AZ2495A, AZ2590A, Z3207, Z4122, Z4124, Z4125, Z4126, Z4127, Z4128, Z2207, EN1200, EN1201, Z9101, Z9102, Z986-L, Z986-RP
Clipper-Vac: E, C, F-A-417-LC

(Tipper Tie) Unit: PR-465L
Tipper Clipper: Rotomatic II, RV136D, RV136LD, RA136D, RA136LD
(Press Tie) Unit
Clipper Vac Machine: G with AZ4100, F with conversion kit 2132, F-A487LC, F-A487C, H with AZ2100L Clipper
Tipper-Matic: A, V
Vacuum Packaging Machine: ROTA-MATIC III, II, I
Koma Tipper Clipper: KTC-I
Kuko Clipper: KTC-I
Stuff N' Clip: 101
LN2/CO2 Attachment for Clipper Vac Machines
Revolv-A-Clip: 101, 102, 103
Auto Chub Machine :101
Double Clip Machine: DCA-E
Clipper Machine: Z2---, Z3---, Z4---
Rota-Matic Clipper: Z9---

TIPPER TIE, INC.
APEX, NORTH CAROLINA
Vacuum Packaging Machine: Chamber Rota-Matic
Casing Stuffing/Clipper System: RS-4201
Horn Module: TA-1329

E. H. TICHENER & COMPANY
BINGHAMTON, NEW YORK
(Poultry) Shackle: 1727
Picking Shackle: 1452, 1535
Combination Shackle: 1450
Eviscerating Shackle: 1436, 1451, 5500

TOBY ENTERPRISES
SO. SAN FRANCISCO, CALIFORNIA
Slicers: 480-H, 500, 600, 600D, 700, 500A, 600A, 700A, 2100-5, 600B, 2100A-.., 2100-.., 2100-5D
Interleaver Machine: 779, 1430
Scaler/Slicer: 770, 775
Toby Dropper: 703-D

Scales: 670-A, M-T, AR
Beef Jerky Conveyor: 820
Conveyors: 810/815, HRA-...., MRA
Slicer/Conveyor: 400
Rotary Patty Stacker: 880
Bacon Sheeter: 920
Shingling Conveyor: 3105
Collater Auto Feeder: 3150, 3151, 3155
Slicer: 2600, 1750
Diverging Conveyor: 3104

TOKAI RUBBER INDUSTRIES, LTD.
LOS ANGELES, CALIFORNIA
Belt (Food Contact): "Vinystar"

TOKAI RUBBER INDUSTRIES, LTD.
CHICAGO, ILLINOIS
Belts Food Contact: New Clestar HQR-082NS, HQR-123NS, HQR-082OR, HQR-123OR, HQR-082HR, HQR-123HR, HQR-123C

TOLEDO SCALE
DIV. OF RELIANCE ELECTRIC CO.
WORTHINGTON, OHIO
Bench Scales: 1070, 2020, 2061, 2071, 2081, 2091, 2072, 2082, 1071, 1072, all w/S/S platform and a stand
Bench Artery Pump Scale: 2052 w/S/S platform and a stand
Portable Scales: 2120, 2181, 2481, 2881, 2182, 2822, 2084, 2184, 2086, 2186, 2886, all w/S/S platform and a stand
Net Weight Scale: 3011, 3012, 3021, 3031, all w/S/S platform and a stand
Fan Scale: 3111, 3180, 3700, 3710, 3720, all w/S/S platform and a stand
Beam Scale: 4180 w/S/S platform and a stand
Pre-Pack Scales: 8001, 8300, 8301
Checkweigh Scale: 9459, 9460, 9463
Combination Bench Scale: 9869 w/S/S platform and a stand
Micro-Scale: 3165
Micro-Scale, w/S/S Platter Cover: 3185
Food Choppers: 5324-S, 5460-S, 5522-S
Slicer: 5410A-DA, 5402-DA, 5405-DA, 5406-DA
Hanging Scale: 2110DA
Saws: 5201-DA, 5206-DA, 5207-DA, 5208-DA, 5300-DA, 5301-DA, 5302-DA
Wrapping Machine: 30, 32, 640, T-14
Micro Scales S.S. Platter w/ Molded Plastic Housing: 3165, 3185
Bench/Portable Scale: 2085
S/S Bench/Portable Scale: 1985
S.S. Weigh Plate Scale: 2300
Stainless Steel Bench Scales: 1985, 2095, & 2185
Scales: 8420, 8421, 8430, 8213
Stainless Steel Bench/Portable Scale: 2095

TOMCO EQUIPMENT COMPANY
LOGANVILLE, GEORGIA
Snow Applicator T/B Applicator: 6
Co2 Snow Applicators: 6...., 6A...., 6B...., 6B
CO2 Snowing Hoods: K-503....
Wall Mounted CO2 Snowing Hoods w/Exhaust System: 504
CO2 Snowing Horn (For demonstration purposes only--adequate ventilation must be provided): 5
Dry Ice Extruder: DE-79-RB

TON-TEX CORPORATION
PARAMUS, NEW JERSEY
Belts, Food Contact: White, 2 & 3 Ply "Special" Polymaster; White, 2 & 3 Ply "All Temp" Polymaster; 3 Ply "Standard"

Polymaster; White, 4 Ply, "Sidewall"; Tan, 4 Ply, "Sidewall"; 3, 4, & 5 Ply, "Standard" Purotex; 3, 4, & 5 Ply "Heavy" Purotex; 3 Ply, "Heavy" Polymaster; 4 Ply Heavy
Pur-O-Tex Teflon Coverec; 3 Ply
Heavy Poly-Master
Belts (Fully Packaged Product): Grid Tread, 3 Ply "Standard" Purotex; Grid Tread, 3 Ply "Heavy" Purotex; Grid Tread, 4 Ply "Heavy" Purotex (belts with cotton carcasses must have edges sealed with an acceptable compound.)

GIACOMO TORESANI S.P.A.
MILAN, ITALY
Tortellini Machine: MT 265A, MT 135A, MT 8A, MT 10A
Sheeter Kneader: SFA-415A, SFA/300A, SFA/600A, SFA/610A, SFA/140
Ravioli Machine: MR 265A, MR 135A, MR 540A, RR-230
Lasagne, Cannelloni, Manicott: LC/200/3
Mixer: N-100

TORSION BALANCE COMPANY
CLIFTON, NEW JERSEY
Table Scale: TO-SS

TOTAL FILTER TECHNOLOGY, INC.
HARVARD, MA.
Filter: 5C10A

TOTE SYSTEMS
BEATRICE, NEBRASKA
Tote Bins, Dry Products Only: 311501
Tilt for Tote Bins: SHGA

TOWNSEND ENGINEERING COMPANY
DES MOINES, IOWA
Belly Skinner: 800, 800-S, 900
Membrane Skinner: 66-A, 720, 720A, 720PA
Peeler: Ranger-Apollo, Ranger-Callisto
Frank-A-Matic Machines: DB-1, DB-2, DB-3, DB-4, DB-4A, DB-6A
Utility Pork Skinner: 400, 500
Ham Fatter Attachment: 12
Ham Skinner & Fatter: 412
Ham Shank Skinner: 400-S
Butt Fatter Attachment: 22, 23
Butt Skinner & Fatter: 422
Pork Cut Skinner: 35-A
Ham Fatter Attachment: 46-A
Liver Loaf Fat Attachment: 38-A
Continuous Jowl Slasher/Skinner w/Sanitizing System: 914/21
Sterilizing Hood Attachment: 20
Liver Loaf Attachment For Model 800 & 814 Bacon Skinner: 16S, 16D
Turnover Attachment for Model 800 Bacon Skinner: 18
Membrane Skinner: 600, 700, 700A, 700AP
Picnic & Ham Shank Skinner: 35
Membrane Skinner w/Latch: 600-S
Pan & Screen
Injector: 190, 1200, 1400
Slasher & Skinner (Not to be used for slashing jowls): 814, 814-S, 914
Sanitizer for Slasher & Skinner: 21
Brine Filter: 9, 10
Take-Away Conveyor: 19
Link Separator: 2000
Bacon Skinner: 9700
Automatic Injector: 1450
Filter System: 11

TRAULSEN AND COMPANY
COLLEGE POINT, NEW YORK
Refrigerator: DR-ADR3-32WUT
Flash Freezer: GLT-132-WUT-FF

TRAYCO, INC.
LAPEER, MICHIGAN
Karttub: 6901
Tub: 6911
Aero-Tote Tub w/Drain: 6921
Aero-Tote Lid: 6922
Pallet: 6923

T.R.C. (TECHNOLOGY RESEARCH COMPANY)
HARRISONBURG, VIRGINIA
Save-Sight Activated Valve: 10DC-5

TRIANGLE METALS INC./FISH OVEN EQUIPMENT
ROCKFORD, ILLINOIS
Revolving Tray Oven: HD-DA.......OD

TRIANGLE PACKAGING MACHINERY CO.
CHICAGO, ILLINOIS
Rotary Cup Filler: DR-1
Form Fill and Seal Machine: S-71PD
Form Fill and Seal Machine: w/Scale A473
Scale System: A6/12, A-9/18-FP

TRI-CANADA, INC.
BUFFALO, NEW YORK
S/S Kettles: TO-150, TO-200, TO-250, TO-300, TO-400
Cover: TCL-C2800-4047
Chute: TLC-2800-4048
Basket: C-2800-4049-R1-R2
S/S Rotary Pump: ND

TRIDYNE PROCESS SYSTEMS
SOUTH BURLINGTON, VERMONT
Weighing System, F108

TRIGON PACKAGING CORPORATION
REDMOND, WASHINGTON
Vacuum Packaging Machine: FIP-50X70 W3

TRI-METALIST, INC.
ALSIP, ILLINOIS
Incline Screw Conveyor: TM-2000
Meat Scales and Bagger: EM-6500
Conveyor: TM-2500
CO2 Distribution Cone (use with an acceptable hood and exhaust system): TI-600

TRITIAUX
FLEURUS, BELGIUM
Agitated Tank Mixer: CRI-3000 -..
Conveyor Filter: FLO-.... -CU

TURBO REFRIGERATING COMPANY
DENTON, TEXAS
Ice Maker: BAR-56, BF285CA
Ice Machines: BF..R, BF..SC, BF..SCA, BF..SCAR, BAR.., BAR..LR, SBF..R, SBF..SC, SBF..SCA, SBF..SCAR, SBAR.., SBAR..LR
Ice Racks: 202-....-..
Plate Chillers: HTD-.-..-..-..

TUTHILL PUMP COMPANY
CHICAGO, ILLINOIS
Hopper Pump (Ulrich): W/316-S/S
S/S Sanitary Pumps: 5A., 10, 16, 25A., 65, 125

TYSON METAL PRODUCTS
PITTSBURGH, PENNSYLVANIA
Polycuiseur Convection Oven: 635

U

UHRDEN, INC.
SUGAR CREEK, OHIO
Cart & Drum Dumper: TD-F, THD-F, TC-F

UNARCO FOOD HANDLING DIV.
UNARCO INDUSTRIES, INC.
SANTA FE SPRINGS, CALIFORNIA
Meat Preparation Tables: NMT-(...)
Boning Tables: NBT-(...)
Trim Tables: NTT-(...)
Meat Lug: CSL-8
S/S Tables: SSBT-...., SSTT-...., SSMT-...., SSTS-...., SSTSB-....
Plastic Meat Lug: CSL-8
Plastic Product Platters (Trays): CSP...W
S/S Ledge Tray Cart: WLS, NLS
Cart: NCD_.._H
Carts: NKC, NLD
S/S Meat Trays: DSS..., DSS....
Carts: NKW-...SU, NKW-...KD
Lugs: PLG-..

UNIFLOW MANUFACTURING COMPANY
KOLD-DRAFT DIVISION
ERIE, PENNSYLVANIA
Bin Extension Sleeves (Add-on): GBN-210-S/S, GBN-290-S/S, GBN-..-S/S
Ice Cube Machines: GT301A-S/S, GT301W-S/S, GT401A-S/S, GT7AN2-S/S, GT7WN2-S/S, GT-401W-S/S, GT401R-S/S, GT-402A-S/S, GT-402W-S/S, GT503A-S/S, GT503W-S/S, GT402R-S/S, GT503R-S/S, GT603A-S/S, GT603W-S/S, GT603R-S/S, GB401A-S/S, GB401W-S/S, GB401R-S/S, GB402A-S/S, GB402W-S/S, GB402R-S/S, GB503A-S/S, GB503W-S/S, GB503R-S/S, GB603A-S/S, GB603W-S/S, GB603R-S/S, GB1003A-S/S, GB1003W-S/S, GB1003R-S/S, GB1204A-S/S, GB1204W-S/S, GB1204R-S/S, GB1205A-S/S, GB1205W-S/S, GB1205R-S/S,
Ice Storage Bins: GBN-240-S/S, GBN-310-S/S, GBN-450-S/S, GBN-550-S/S, GBN-740-S/S, GBN-760-S/S, GBN-1200-S/S, GBN-1800-S/S, GBN-...-S/S, GBN-....-S/S, GTN-200-S/S, GTN-350-S/S, GTN-480-S/S, GTN-130-S/S, GTN-...-S/S

UNILOK, BELTING DIVISION OF
GEORGIA DUCK & CORDAGE MILL
SCOTTDALE, GEORGIA
(Belts with cotton carcasses must have edges sealed with an acceptable compound.)
Belts (Food Contact)
White, Tan, Mint, Green: PVK 70 PCXMSK, PVK 80 PCXMSK, PVK 90 PCXMSK, PVK 120 PCXMSK, PVK 150 PCXMSK, PVK 100 CT, PVK 120 CT, PVK 150 CT, PVK 75, V 100, V 200, V 300, VK 90 PCXMSK, VK 120 PCXMSK, VK 150 PCXMSK, VK 200 PCXMSK, PVK 100 PCXMSK, PVK 180 PCXMSK, PVK 225 PCXMSK, PVK 900 PFC
Belts (Packaged Product Only)
White, Tan, Mint, Green: PVK 80, PVK 100, PVK 120, PVK 150, PVK 225, PVK 350, PVK 470, PVK 610, PVK 750, PVK 1010, PVK 1210, PVK 100 FSXFS, PVK 120 FSXFS, PVK 150 FSXFS, PVK 100 MRTXFS, PVK 120 RTXFS, PVK 150 MRTXFS, PVK 100 CTXFS, PVK 120 CTXFC, PVK 150 CTXFC, PVK 100 RTXFC, PVK 120 RTXFC, PVK 150 RTXFC, VK 90, VK 120, VK 150, VK 200, VK 250, VK 300, VK 400
Belts (Food Contact): UP-90/00, UP-120/00, PVK 125 FCXMSK, PVK 170 CXC, PVK 200 CXC, PVK 250 CXC, PVK 90 MSKYPFS, PVK 90 CT, PVK 125 CT
Belting: RL-PVC-.-..-PCXBB, RL-TPU-.-..-PCXBB
Belt (Food Contact): White PVK...CXC, FR/OR/SC

UNIROYAL PLASTIC PRODUCTS
DIV. OF UNIROYAL, INC.
CHICAGO, ILLINOIS
Tote Box: 3.., 4.., 5..

UNIMACO INC.
MANHASSET, NEW YORK
Emulsifier (Microcut): MCH-D-30, MCH-D-60, MCH-D-100, MCV-12-B

UNION CARBIDE CORP.
CHICAGO, ILLINOIS
Sizer: 400-B, G, 405
Wrapping Machine (Tite-Wrap): D, NP
Bacon Slicer: Hylox
Ham Stuffer: 700
Freezer: Kryos
Precision Sizer: 400-C, 400 Series F
Precision Sizer w/Loop Device: 400 Series FL
Liquid Nitrogen Freezer: CFF-..., DFF26-Series
Evacuator: 910A, 911
Bagger: 900-A, 901, 902
Poultry Bagger: 1200
Transfer System: 503
Casing Article Adapter: 403B
LN2 Batch Chiller: ...5, ...5S
Bonewrap Dispenser: 980
Stuffing Horn Assembly: 500
Automatic Sizer: "Shirmatic" 405H, "Shirmatic" 405K, "Shirmatic" 405S, "Shirmatic" 405SC, "Shirmatic" 600
High Speed Bagger: 912, 922
Bagger: 905

USAC TRADING CO.
COLD SPRING, KENTUCKY
Vertical Hog Skinner: VSM-100

UNION STEEL PRODUCTS
ALBION, MICHIGAN
S/S Conveyor Belt: Tv-Matic
S/S Dough Trough: Series 3400 & 400

UNIROYAL, INC.
MIDDLEBURY, CONNECTICUT
Belts (Food Contact): Little Giant, White, Black, Tan, Green, Burnt Orange. Food Flex, White, Black, Tan, Green, Burnt Orange. Food Flex II, White, Black, Tan, Green, Burnt Orange. Us Flex, White, Black, Tan, Green, Burnt Orange. General Purpose, White, Black, Tan, Green, Burnt Orange. (Belts with cotton carcasses must have edges sealed with approved sealant.)

UNISOURCE PACKAGING COMPANY
DANIELSON, CONNECTICUT
Packaging Machine: P
Formapack Machine: 330, 420

UNITED INDUSTRIES INC.
A.J. FISH OVEN COMPANY
BELOIT, WISCONSIN
Rack Oven: "Turbo-Flo" TFE

UNITED SCALES OF AMERICA
CLIFTON, NEW JERSEY
Single Beam Scale: 4801-S
Dial Bench Scale: 6510-S, 6520-S, 4811-S, 4812-S, 4813-S
Bench Weigh-O-Gram: 4832-S, 4833-S
Vu-Weigh Scale: 6550-S, 6560-S
Weigh-O-Gram Scale: 6570-S

UNITED UTENSILS COMPANY
PORT WASHINGTON, NY
Hopper Bin: "Mule"-..
Hopper Bin w/Stand: "Mule"-S..
Butterfly Valve: V-..
Rectangular Butterfly Valve: VR-..

UNIVERSAL PACKAGING, INC.
HOUSTON, TEXAS
Vertical Form, Fill and Seal Packaging Machine: Mark...-.

UNIVERSAL VACUUM SYSTEMS, INC.
LONG ISLAND CITY, NEW YORK
Vacuum Packaging Machine: "Vinny Vac" UV-., UV-.., UV-...

URSCHEL LABORATORIES
VALPARAISO, INDIANA
Tenderizer: T-T
Slicer: CC, OV
Slicer: S-A, HS-A (Slicer is not acceptable for processing hard frozen meats due to possibilities of metal contamination from broken blades.)
Comitrol (w/Impellers-61682, 61733, 61757): 2100
Comitrol (w/Impeller-60374): 3600
Comitrol (w/Accepted Impeller): 3640, 3660, 3675, 3630
Transverse Cut Slicer: "O"
Bias Cut Slicer: "OC"
Dicers-Not acceptable for processing frozen meats due to possibility of metal contamination from broken blades: G-A, H-A, L-A, GK-A, RA-A, SL-A, J-A, CD-A, HX-A, GX-A
Comitrol: 1300, 1500, 1800, 1400, 1700,3000

U.S. STEEL CORP.
PITTSBURGH, PENNSYLVANIA
Plastic Pail

U.S. CLIP CORP.
MUNDELEIN, ILLINOIS
"Poly-Clip" Machines: SCD, SCH, DCH, DCD, SCA, FCA, DCE-3, ECD

Vacuumizer: 1
Shrinker: SK-...
Vacuum Clip Machine: VCK-....

U.S. STEEL SUPPLY, DIV. U.S. STEEL CORP., TAYLOR, MICHIGAN
S/S Belt (without hinge clips): Flex-Grid
S/S Flat Wire Belts: USD-2 (1X1 Mesh), USD-3 (1/2X1 Mesh)

U.S. TYMPANITE COMPANY
DEDHAM, MASSACHUSETTS
Cutting Board

UTENSCO
PORT WASHINGTON, NEW YORK
S/S Stac-Pac Tub
S/S Vertical Tanks w/o Agitator and/or Baffles: VT-...
S/S Drums
S/S Vertical Tank: VT-38
Plastic Cone Bottom Tank (Natural Color): CC-30 Gal, CC-55 Gal
Plastic Cylindrical Tank (Natural Color): CF-5 Gal to CF-82 Gal
Plastic Drum (Natural Color): GP
Plastic Drum Liner (Natural Color): TDL, SDL
Plastic Pickle Tank (Natural Color): 100
Plastic Rectangular Tanks (Natural Color): R-12x6, 12x12, 12x15, 12x24, 15x15, 15x18, 15x24, 18x18, 18x24
Plastic Stock Pots (Natural Color): SP-5 Gal, SP-10 Gal
Plastic Trucks (Natural Color): 37, 40, 72, 96, 144
Palletvat: 175, 200, 230, 260
S/S Trucks: 28, 28C, 19, 50, 68, 86
Tote Box: TB
Tote Box Cover: TBC

UTILICON
FORESTVILLE, CALIFORNIA
Turntable: STT
Twin Turntable: TTT

V

VAC-AIR INC.
MILWAUKEE, WISCONSIN
Vacuum Lifting Machine
Nozzle: DCV-1, DCV-2
Lung & Kidney Removal Nozzle: VA
Turkey Hock & Neck Knife: TK
Hock & Neck Knife: BAK, BAK-H

VACUDYNE CORPORATION
CHICAGO HEIGHTS, ILLINOIS
Vacuum Cooker/Cooler: VCC-...

VAC PAC, INC.
BALTIMORE, MD
Bag Sealer, "Microwelder" 1185

VALLEY VIEW MFG. COMPANY
DALLAS, TEXAS
Multiform Food Machine: 1 & 2
Count-Stack Machine: 2

VALMEC INC.
FENTON, MICHIGAN
Transfer Conveyors: 200, 201, 202
Take Away Conveyor: 203

VALMONT CORPORATION
GRASS VALLEY, CALIFORNIA
Food Processors, FM-...-T, CH-....-T

VAN'S INTERNATIONAL
SILVER SPRING, MARYLAND
Low Voltage Electronic Stimulator: KO2
Electric Stimulator: KO-1

VANMARK CORPORATION
CRESTON, IOWA
Hydrolift (For Vegetables Only): 41

W. B. VAN NEST COMPANY
EXCELSIOR, MINNESOTA
Conveyor: FHCI-....
Boning Table: FHC-....

VARIAN COMPANY
PALO ALTO, CALIFORNIA
Micro-Wave Oven: CSS-120-3000

VECTORS OF MADISION
MADISON, WISCONSIN
Smokehouse Cooker: SH-..-..-.-.

VELTEN & PULVER INC.
CHICAGO RIDGE, ILLINOIS
Conveyor: Linklok
"Meshlok" 90 degree Power Turn: 2447-MM, 2447-MM..-..., 2447-MM..-...
3-Way Flex Conveyor: (Packaged Product Only) 2697-MM

VIBRA SCREW, INC.
TOTOWA, NEW JERSEY
Vibrating Feeder: LBB-3-25

VI-CON, INC.
PORTLAND, OREGON
Vibrating Conveyor: C-70

VICTOR BALATA TEXTILE & BELTING CO., EASTON, PENNSYLVANIA
Belts (Food Contact): Supreme-100, Lite-N-White, Poly-Tef, Style ROH, Style 100 Low Temperature, Style 1016 RT Belting With Ribs 1" apart, ROH Belting with Solid Molded Nitrile Cleat, PVC P-120
Belts (Fully Packaged Product): Victor 475 White or Black, Victor Green Teflon, Multi-V, Victor LF, Victor Tan Incline,

Victor Pyramid Rufftop, Easton Whitecote, ROH Ruff Top, PT Ruff Top
Belts (Fully Packaged Product and Dry Materials): Easton White Cotton, Palmetto (belts with cotton carcasses must have edges sealed with an acceptable compound.)
Belts (Food Contact): PVC-90-CFWX, PVC-120-CFWX, PVC-150-CFWX

VICTORY
PLYMOUTH MEETING, PENNSYLVANIA
S/S Air Blast Freezer: BFIS-1D-S3, RCIS-2D-S3, RCIS-1D-S3
S/S Rapid Thaw-Storage Refrigerator: TRIS-3D-S
S/S Air Blast Freezer: BFIS-2D-S3

VIKING PUMP COMPANY
CEDAR FALLS, IOWA
S/S Pump (Sanitary): AK-500, AK-510, AK-4500, AK-4510, KK-500, KK-510, KK-4500, KK-4510, LL-500, LL-510, LL-4500, LL-4510
Stuffer Pump: LV-2522, LV-2523

VILTER MANUFACTURING CORPORATION
MILWAUKEE, WISCONSIN
Nugget Ice Machine: VIM 25-RA

VISKASE CORPORATION
CHICAGO, ILLINOIS
Bagger: 905A
Sizer: 400-B, G, 405
Wrapping Machine (Tite-Wrap): D,NP
Bacon Slicer: Hylox
Ham Stuffer: 700
Freezer: Kryos
Precision Sizer: 400-C, 400 Series F
Precision Sizer w/loop device: 400 Series FL
Liquid Nitrogen Freezer: CFF-..., DFF26-Series
Evacuator: 910A, 911
Bagger: 900-A, 901, 902
Poultry Bagger: 1200
LN2 Batch Chiller: ...5, ...5S
Bonewrap Dispenser: 980
Stuffing Hovin Assembly: 500
Automatic Sizer: "Shirmatic" 405H, "Shirmatic" 405K, "Shirmatic" 405S, "Shirmatic" 405SC, "Shirmtic" 600
High Speed Bagger: 912, 922
Bagger: 905

VISUAL THERMOFORMING, LTD.
LACHINE, QUEBEC, CANADA
Rotary Blister Sealer: M-2F, DS-4F, DS-6F, SDS-4F, ESDS-4F

VITA-AIRE PROCESS COMPANY
MILWAUKEE, WISCONSIN
Ultraviolet Device: Lamps must be used in accordance with Part 7, para. 716(b) of the Meat and Poultry Inspection Manual.

VNE CORPORATION
JANESVILLE, WI.
Butterfly Valve: A

VOGT INC.
CLAWSON, MICHIGAN
Ham Pumper: Comcure

VOLPI AND SONS MACHINE CORP.,
SOLBROOK DIVISION
EAST FARMINGDALE, NEW YORK
IMA TORTELLINI MACHINE: MGT 250
Tortellini Machines: MGT..P/..., AA...
Ravioli/Tortellini Machines: MGC..P/..., R/N....
Sheeter/Kneaders: SA..., CA...

VOLTA INTERNATIONAL
LIGONIER, PENNSYLVANIA
Belts (Food Contact): Volta-M, Red, Volta-W, White
Belts (Food Contact): Volta - FH, White, Yellow
Belts (Food Contact): Volta - FH, White, Yellow
Belts (Food Contact); Volta-L (Brown), Volta-L (white)

VOLTARC TUBES, INC.
FAIRFIELD, CONNECTICUT
Ultraviolet Lamps: G10T51/2L, G36T6, G64T6L, 782L20, G36T6L, G64T5L, 782L10, 782L30, (These lamps must be used in accordance with Part 7, paragraph 7.16(b) of the Meat and Poultry Inspection Manual)

VON OPEL CORP.
WESTFIELD, NEW JERSEY
Drum Motor

VORTRON & ASSOCIATES
BELOIT, WISCONSIN
Smoke Sticks
Smokehouse "Premier": HL, TR, TR-2
Tumbler: 500, 750, 1000
Vacuum Tumbler: 250
Smokehouse: 380
Vacuum Meat Tumbler: 40, 50, 60
Sausage Link Cutter: 600

VOSS BELTING & SPEC. COMPANY
CHICAGO, ILLINOIS
Conveyor Belt (Food Contact): 8-Oz, 15-Oz.
Belts (Food Contact): Vosstex - 0902 TCP, 0903 TCP, 1504 F, 0902 P, 1202 P, 1203, P,

VM90C.O.S.
(Cotton carcass belts have edges sealed with approved sealant.)
Belts (Packaged Product): Vosstex - 1502 WRT, 1503 WRT, 1503 NRT
Belts (Food Contact): Excelon-Blue Max, White Max, D.U.1-C, M.U.2-C, M.U. 1-C

VOTATOR DIVISION CHEMETRON CORP.
LOUISVILLE, KENTUCKY
Heat Exchanger: Swept Surface
Votator, Unit B: "Quiescant", Agitated
Votator Gravity Filler: G-..-.
Votator Turba-Film Processor: 42-216-401137-B01

VULCAN-HART CORP.
LOUISVILLE, KENTUCKY
Griddle (Gas-Fired): Series 800
S/S Kettles: GL-..., GS-..., GT-..., EL-..., ES-..., ET-..., SL-..., SS-..., ST-...
Electric Convection Ovens: 1 ET-....., 1 GT-....., 1 RET-....., 1 RGT-.....
S/S Heavy Duty Gas Ranges: 1.78...., 1.78....-...
Open Top Ranges: PVC-3.-S/S, PVC-3.X-S/S, 6527-S/S
S/S GAS Range: 1.7856A, 1.7854A, 1.7853-72A
Food Steamers: VL, VL-A, VS-A
Oven: ET8
Electric S/S Braising Pan: G-..-., E-..-.
S/S Griddle: 9..-.L, 9..-.R
Steamer: SQ-24-2G
S/S Mixer: FM-80T

W

WALDORF COMPANY
ARKANSAS CITY, KANSAS
S/S Head Flushing Cabinet: 539
Breakup Table: 128
S/S Gambrel: 1238

H. E. WALES & ASSOC.
ALHAMBRA, CALIFORNIA
Conveyor: 4001-A

WALKER STAINLESS EQUIPMENT COMPANY, NEW LISBON, WISCONSIN
Mixing Tank: 320 Gallons
S/S Processing Tanks: PZ-...., PZ-CB-...., PZ-K-....

THE WARREN RUPP PUMP COMPANY
MAINSFIELD, OHIO
Sanitary Sandpiper Pump: SSA2-A

WARRICK EQUIPMENT COMPANY
CINCINNATI, OHIO
Vertical Packaging Machine: G-1M
Bulk Loader Attachment: 15-T
Vertical Feed Frank Loader: G-...-..., L-...-..., N-...-..., W-...-..., P-...-..., Q-...-..., R-...-..., J-...-..., S-...-..., T-...-...
Patty Loader: 01526
Patty Stacker: 07875
Frank Loader: W4-1M4
Tray Conveyor: 07978
Chunk Cutter: 15481
Feed, Ram, and Indexing Conveyor: 08079
Liver Chunker: D2R

WASHINGTON PACKAGING DIVISION OF CAM INDUSTRIES, INC.
KENT, WASHINGTON
"Versa Wrap" Packaging Machine: 3-..F
"Versa Wrap" Wrapping Machine: 40
"Form Wrap" Packaging Machine: 20

WAUKESHA FOUNDRY COMPANY
WAUKESHA, WISCONSIN
"Sanitary Type" Pumps: ...DO, ...GT, ...TO, ...WR, ...RF.., 60, 130, 134, 220, 320, 30, 34, 15, 224
Shear Pumps: SP-.
Meter Flow Pumps: MFC-...., AMF..
Colloid Mill: MS
S/S Sanitary Pumps: 12, 18, 22, 32, 62, 132, 222

WEBLINE INDUSTRIES, INC.
SHREVEPORT, LOUISIANA
Conveyor: WS-..-..

WEIGH RIGHT AUTOMATIC SCALE CO.
JOLIET, ILLINOIS
Weigh Cell-Dry Product: PMB-.... (For dry product only).

WEIGH-TRONIX
FAIRMONT, MINNESOTA
S/S Bench Scale: BS....A
Scale: S/S Over/Under: OU-200
S/S Scale: LC-200

WEILER & COMPANY
WHITEWATER, WISCONSIN
Grinder: 1162, 1666, 6, 7, 863, 868, 1109, 1166, 1167, 16, 1668, 1612, 1675, 878
Screw Conveyor: ..SC
Mixer-Grinder: MG-878, MG-1109, 1109, SFG
Conveyors: ..BC, ..TC
Agitator Grinder: 1109AG, 878AG
Table: ..FT, ..CFT
Bone Collection Assembly: BCA
Mixer: M-...A

Automatic BCA Valve Assembly (To be installed on an accepted grinder.)
Double Plate Assembly: DPA-...
Feed Screw Puller: FP-1000
Vat Dumper: WDL
Bone Collector: BCA-A
Screw Mixer: M16110

WELDOTRON CORP.
PISCATAWAY, NEW JERSEY
Shrink Wrapper: 1451
Wrapping Machines: A44-P, A-12, A50ST, A-40, 1501
S/S Automatic Shrink Packaging Systems: 1662, 1663
Horizontal Wrapping Machine: 1472
Film Wrapper and Sealer: 6401-5 "L Series"
Automatic Infeed Conveyor: 244A
Wrapping Machine L Sealer: 6441-5
Wrapping Machine: 1651A, A448H, A448N
Automatic Stretch Wrapper: A-4
Hi-Speed Stretch Wrap Machine: 2002, 2004
Wrapping Machine L Sealer: 6441A-5
Stretch Wrap Machine: 2132

WELLS MFG. COMPANY
THREE RIVERS, MICHIGAN
Wellsaw (One Piece Blade): 404, 424, 444, 464
Saw: 504

WENGER MANUFACTURING CORP.
SABETHA, KANSAS
Former F-20
S/S Smoking and Cooking Oven: 36
Oven Cutter/Spreader Assembly: 36
Forming Extruder: F-155

WESCO MANUFACTURING COMPANY
LANSDALE, PENNSYLVANIA
Platform Truck: FGMP-....-.

WESTERN DAIRY PRODUCTS
DIV. OF CHELSEA INDUSTRIES, INC.
SAN FRANCISCO, CALIFORNIA
"Comvair" Emulsifier: 76
Clipping Machine: DK-1060
"Catchall" Metal Trap Pump: 118

WESTINGHOUSE ELECTRIC CORP.
PITTSBURGH, PENNSYLVANIA
X-Ray Unit
Sterilamp: WL-782-L-30, WL-782-L-10, WL-782-L-20, G36T6L
Note: Lamps must be used in accordance with Part 7, para. 7.16(b) of the Meat and Poultry Inspection Manual.

WESTLAKE PLASTICS COMPANY
LENNI, PENNSYLVANIA
Cutting Board

WESTRICO, INC.
MARYSVILLE, OHIO
S/S Mixing Nozzle: 3-79

WEYERHAEUSER COMPANY
ELGIN, ILLINOIS
"Corr-Vac" Vacuum Bag Sealer: Mark I-..

WHEELABRATOR-FRYE, INC.
MISHAWAKA, INDIANA
S/S Pumps: P-160-S, P-161-S

WHIRLPOOL CORPORATION
ST. PAUL, MINNESOTA
Ice Maker: CETH6AE, with Ice Bin: CECBSS

I. J. WHITE
New York, New York
Freezing Conveyors: 700

WHITE CAP DIV.
CONTINENTAL CAN COMPANY, INC.
CHICAGO, ILLINOIS
Capping Machine: VELJG, VELJ,, VDMLJG, VDMLHG, VELHG, VFLJG, VGLJG, 20R46A, 20R46B, 20R46C, 20R46D, 20R46E
Cap Hopper: HP-11000, 6R17, 6R25, 6R26, 6R17-D
Head Spacer (For product packed in brine or water only): 5R15

WHITLEY'S ENTERPRISES INC.
COOKIT DIVISION
WILSON, NORTH CAROLINA
Cooker: OTC...TBW

WHITNEY PROCESSING PACKAGING CORP.
NEEDHAM, MASSACHUSETTS
Mesulect Search Heat (For Metal Detection System): FD

HERMAN WIEGAND GMBH
RASDORF, WEST GERMANY
Loop Tying Machine: Hangfix B-20

WILCOX MFG. COMPANY
NEEDHAM, MASSACHUSETTS
Datachek Checkweigher: 387932 Type DC 200

WILCOX MFG. COMPANY
STOCKTON, CALIFORNIA
Trough Conveyor: STC-0117
Flat Pan Conveyor: SFPC-0117
Screw Conveyor: SSC-0119
Wire Mesh Conveyor: SWMDI-0117
Bean Hopper: BH-0119
Spiral Freezer Conveyer: LSH-ST
Metal Detector Conveyor: MD 1565

WILDEN PUMP AND ENGINEERING
COLTON, CALIFORNIA
Foodmaster Pump: M8/SP/FG/FG/FG

WILDER MFG. COMPANY
PORT JERVIS, NEW YORK
Portable Machine Stand: 175-179, 475-479

WILEVCO INC.
WATERTOWN, MASSACHUSETTS
Automatic Batter Mixers: Series V, Series VI
Series V Reserve Tank: 30U
Reserve Tank Assembly: Series VI
"Cryolator" Swept Surface Heat Exchangers: 3X6, 4.5X6, 5.3X6
Automatic Batter Mixers: Series V-PD, VI-HD

WILEY MFG. COMPANY
LOS ANGELES, CALIFORNIA
Pump: 6000
Continuous Stuffer: 3000, 6000
S/S Smoke Cage: Nesting & Box Type
Ham Mold Press: Oval

WILFAB METAL CORPORATION
ROCKY MOUNT, NORTH CAROLINA
S.S. Table, WP...., EWP....SB, WP....SB
S.S. Table w/Cutting Boards, WC...., WC....SB, EWC...., EWC....SB.
SS Cooler/Freezer Racks, WCR.... WCR....W (for packaged product only)

WILKERSON CORPORATION
ENGLEWOOD, COLORADO
Air Filters, microalescers: M55, M10, M26, M42

WILLCOX & GIBBS INC.
NEW YORK, NEW YORK
Spur Pallet: Non-Color-Coded

DON WILLIAMS EQUIPMENT CO.
BELMONT, CALIFORNIA
Bagging Machine: "Bag-it" PR-1

WINGER-BOSS COMPANY
OTTUMWA, IOWA
Conveyor Table: D-2772-3
S/S Mold: A-2480
Scalding Tank
S/S Curing Vat: D-2600
Raw Material Bin: 2722
S/S Conical Hopper: C-2758, C-2758-2
Batching Conveyor: BC-...
Conveyor: BC-....
Breaking & Boning Table: B-...., BT-....

Double Trough Conveyor: 2796
S/S Raw Material Bin: RBM-100, RBM-200, RBM-300
S/S Belt Breaking Conveyor: 2860
S/S Hindfoot Saw: HF-18
S/S Belly Roller: BR-..
S/S Jowl Roller: JR-24
S/S Shoulder Saw: SS-29
S/S Circular Knife: FB-20
S/S Table: A, B, C, C-1, C-2
S/S Hog Head Spike Table: HST-....
S/S Hog Head Spike Conveyor: HHSC-....
S/S Eviscerator Conveyor: EC-....
S/S Viscera Pan Inspection Conveyor: VPC-.... (Sanitized with 180° F. water.)
S/S Shoulder Saw: SS-29
S/S Circular Knife: FB-20
S/S Table: A, B, C, C-1, C-2
S/S Hog Head Spike Table: HST-....
S/S Hog Head Spike Conveyor: HHSC-....
S/S Eviscerator Conveyor: EC-....
S/S Viscera Pan Inspection Conveyor: VPC-.... (Sanitized with 180° F. water.)

WIRE BELT COMPANY OF AMERICA
WINCHESTER, MASSACHUSETTS
S/S Belt (Food Contact): Flat-Flex
90° Turn Conveyor: FT-S

WIRE CONVEYOR BELTS
EASTON, MARYLAND
Dura-Flex Belt: M22 (For Packaged Product Only)

WIRE MESH PRODUCTS, INC.
YORK, PENNSYLVANIA
S/S Wire Mesh Belt: B-36-36-18-SS, B-42-27-14

WIREMATION INDUSTRIES, INC.
LANCASTER, PENNSYLVANIA
S/S Mesh Belts (Food Contact): PB-24-20-16, PB-36-20-12 PB-36-30-16, PB-48-32-16 PB-48-48-16, PB-48-48-19 PB-60-60-18

WISCO INDUSTRIES, INC.
OREGON, WISCONSIN
Wrapping Machine: "Deli-Wrap" 630

WIXON, USA, INC.
MILWAUKEE, WISCONSIN
Sausage Dip Tank: DTC, DTS

WOLFE AND SONS SHEET METAL COMPANY, NASHVILLE, TN
Belt Conveyor: SBC-101, SBC-102
Table Top Conveyor: TT-1001

WOLFKING AMERICA, INC.
MONTPELIER, VERMONT
Grinders: C-400-2T-70SSBW, C-250-1T-7022BW, C-250-RSSSBW, C-160-1T-72SSBW, C-160-Var-SSBW, Universal C-400, C-250
"Wolfking" Single Shaft Mixer: SSM-...., Universal C-250

"Wolfking" Twin Shaft Mixer: TSM-....
Mixer/Grinder: 1000/160, 1000/250, 1500/250, 2000/250, 3000/250
Lift: L10
Constant Flow Device CFD.
Automatic Bone Chip Eliminator: A/BES
Rota-Freezer: H-1200

WOLFKING DANMARK, INC.
COLUMBUS, OHIO
Automatic Bone Chip Eliminator: A/BES
Frozen block Conveyor: WK-400
Grinders: C-400-2T-70SSBW
C-250-1T-70SSBW
C-250-RS-SSBW
C-160-1T-72SSBW
C-160-CAR-SSBW, Universal
C-400, C-250, C-140
Mixer/Grinder: 1000/160, 1000/250, 1500/250 2000/250, 3000/250,
"Wolfking" Single Shaft Mixer: SSM-....
"Wolfking" Twin Shaft Mixer: TSM-....
Mixer/Grinder: SSMG 200/140
Twin Shaft Mixer/Grinder: TSMG 400/140
Inclined Screw Conveyor: 300
Horizontal Screw Conveyor: 250
Vertical Screw Conveyor: 250

WOLFTEC, INC.
HIGHLAND, NEW YORK
"Loma" Metal Detector: 3S, 3F, 3S-P
Electrically Operated Diverter Valve: ARV-60, ARV-100
Alpine Cutter: PB-50, PB-60, PB-80, PB-125, PB-200, PB-300, PB-500
Alpine Clipping Machine: DK-1060
Automatic Vacuum and Stuffer: "Alpina" KF-1140
Piston Stuffer: "Alpina" EWF 30-1150

WOLVERINE WORLD WIDE INC.
ROCKFORD, MICHIGAN
Double Side Hog Skinner: VPS
Single Side Hog Skinner: S20U
Hog Skinner: VDS
Flesher: P-278

WOODMAN COMPANY, INC.
DECATUR, GEORGIA
Clipper Packaging Machine: VGP-MP, VVF-MP, NW-MP, VGF-MP
Packaging Machine: FWDP-8 (MP), FWDP-16 (MP), "Profitmaker" PS-1025 VII-MP

WORCESTER CONTROLS
WEST BOYLSTON, MA.
Ball Valve:..-WK4466.-...

WORLD CONTAINER CORP.
EAGAN, MINNESOTA
Collapsible Combo Bin (w/suitable liner): Keeper II

WRAPPING MACHINERY CO.
FRANKSVILLE, WISCONSIN
Plastic Sealer: 4
"Pack-Rite" Meat Sealer: Poly-Motor-Jaw

WRIGHT MACHINERY COMPANY, INC.
DURHAM, NORTH CAROLINA
Wright Counter: SS
Mon-O-Bag Weighing System: WM-S, WMV-8
Mon-O-Bag Volumetric Filler: WVF-S
Bag Forming and Sealing Machine: BM-S

WSE, INC.
LAGRANGE, ILLINOIS
"On-The-Fly" CO2 Chiller-Blender: CB-30..
Concentric CO2 Applicator (With suitable exhaust system), 771001, 810203
Standard CO2 Applicator (With suitable exhaust system), 5X12B, 5X12B, 5X12BF, 5X12I, 5X12IF.
Conical CO2 Applicator (With suitable exhaust system). 5-6X12B, 5-6X12BF.
Standard CO2 Applicator (With suitable exhaust system). 780605

WYSSMONT COMPANY, INC.
PORT LEE, NEW JERSEY
Turbo Dryer: Q32-201

X

XACTICS LTD.
SAINT JOHN, NEW BRUNSWICK, CANADA
Insulated Poly Combo Bin: X-...

Y

INDUSTRIAL MARKETING INTERNATIONAL
SOUTH ORANGE, NEW JERSEY
Closing Machine: YR-SV

YORK DIVISION, BORG WARNER CORP.
YORK, PENNSYLVANIA
Flake Ice Machine: DER-26F-D

Z

ZESTI SMOKE
CROSSVILLE, TENNESSEE
S.S. Storage Tanks: LSBS-....

E. F. ZUBER ENG. & SALES
MINNEAPOLIS, MINNESOTA
Stuffer: "E-Z Pakmobile" SS-75, SS-76 (Recirculated water replaced with fresh water

every four hours and will contain no less than 20 ppm of residual chlorine at all times during operation.)
"EZ" Food Handling Cart: 1975
Automatic Stuffer (Water not to be reused): S.S.
S/S Cooker: EZ 76-SS
Brine Adaptor: 78, 780S
Stuffer: E-Z Pak Mobile: P-83, S-83
E-Z Pak Portion Control Cover: PC-83 (Recirculated water replaced with fresh water every 4 hours and will contain no less than 20ppm residual chlorine at all times during operations.)

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